

# Polo Veggie Soup

**Calories:** 84 kcal

**Servings:** 1

**Time:** 30 Mins

## Ingredients

- 40.00 g Carrots (diced)
- 50.00 g Cauliflower (broken into small florets)
- 50.00 g Celery (diced)
- 60.00 g Chicken Thigh (cut into small pieces)
- 1.00 clove Garlic
- 1.00 tbsp Parsley (fresh, to garnish)
- 25.00 g Snow Peas (cut into half)
- 1.00 whole Ultra Lite Chicken Sachet
- 500.00 ml Water

## Instructions

1. Brown chicken and garlic. Set aside.
2. Combine water and sachet, bring to a boil.
3. Add carrot, celery and cauliflower, return to boil.
4. Reduce heat and simmer covered for about ten minutes or until cooked through.
5. Add chicken and snow peas until chicken is heated through and snow peas are just tender.