

Creame of Chicken Soup

Calories: 850 kcal

Servings: 1

Time: 0 Mins

Ingredients

- 0.20 g Black Pepper (to season)
- 0.50 tsp Butter
- 50.00 g Celery (diced)
- 30.00 g Cheddar Cheese (grated)
- 30.00 g Chicken Breast (diced)
- 20.00 g Green Capsicum (chopped)
- 0.50 tsp Olive Oil
- 20.00 g Spring Onion (finely chopped)
- 1.00 whole Ultra Lite Chicken Sachet (Or Chicken Stock Cube)
- 0.50 cup Water (hot)

Instructions

1. Pan fry chicken in oil until brown. Set aside.
2. Sauté all vegetables in butter for approx. 3 minutes then set aside.
3. Dissolve sachet in hot water and pour into pan with vegetables.
4. Add chicken and grated cheddar cheese, cover and simmer for 5 mins or until the soup reaches y desired consistency. Add more hot water if you prefer a thinner soup. Season with black pepper.