

you'll need

- Two handfuls of leftover cooked chicken
- 1 onion (chopped)
- 1 large carrot (chopped)
- 2 dried bay leaves
- 2 handfuls of soup and broth mix (I use Tesco's that you need to soak over night)
- Salt
- White pepper
- Chicken stock cube
- Water

let's cook

1. Gently fry the onion and carrots until translucent
2. Add the cooked chicken, the broth mix and the bay leaves
3. Add enough water to cover the ingredients
4. Add the stock cube and season with the salt and white pepper to taste.
5. Bring to the boil and then cover and simmer for 1 hour, stirring every now and again and adding more water if the soup becomes too thick.
6. Serve with crusty bread.

