



JOANNE'S CHICKEN SOUP

Serves 4

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-chicken-soup](http://www.eatsrosyth.org.uk/easy-eats-joannes-chicken-soup)

INGREDIENTS

- 400-500g whole chicken breasts, thighs or legs
- 3 onions, two chopped, one peeled and left whole
- 2 garlic cloves, crushed /chopped
- 2 carrots, chopped
- 2 celery stalks
- 2 knobs of butter
- 1.5 litres water
- 1 cup rice and 2 cups water (for cooking rice)
- Salt and pepper

METHOD

1. Fry the two chopped onions and garlic until soft.
2. Add the chicken to the pan and fry until starting to brown, turning once and seasoning with salt and pepper.
3. Add the chopped veg and mix together.
4. Add the water and the whole onion and set to simmer for 30-40 mins.
5. Boil the rice in a separate pot (with a good pinch of salt).
6. Remove the chicken pieces from the soup pot and shred with a knife and fork (removing bones if not boneless). Put the shredded chicken in the soup, along with the rice. Season again well, to your taste.
7. Stir together before serving.