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Chicken, leek and potato soup

Recipe by: Dizzy2011



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Ready in **1 hour 15 min**

Picture by: Dizzy2011

Easy to cook, quick winter soup. This is great to make when leeks are in season, and uses ready made chicken stock for convenience.

Ingredients

Serves: 4

1 chicken breast fillet

1/2 Oxo® stock cube (optional)

3 small potatoes

1/3 leek (white and light green parts only)

400ml chicken stock

salt and pepper to taste

Preparation method

Prep: 30 min | Cook: 45 min

1. Preheat the oven to 200 C / Gas 6.
2. Prepare chicken breast by rubbing with half an OXO cube. Place chicken on a baking tray.
3. Bake chicken breast into hot oven for 30 minutes.
4. Whilst chicken breast is cooking, peel and chop potatoes into small chunks. Peel and chop leek and cut into small pieces.
5. Add potatoes and leeks in to a pan, prepare the chicken stock with boiling water pour over potato and leek mixture.
- 6.

When chicken is ready, cut into small pieces and add to the soup. Add salt and pepper to taste and stir.

7. Bring to boil and simmer for 45 minutes, remembering to stir now and then. Once simmered, mash the mixture up to make it more soup-like. Serve hot and ENJOY :)

Last updated: 16 Aug 2017

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