



CHICKEN NOODLE BROTH

(Serves 4 people)

Ingredients:

- 4 Chicken Thighs
- 1 Carrot, diced
- 1 Leek, sliced
- 1 Onion, diced
- 1 Garlic Clove, crushed
- 400ml of Chicken Stock
- 100 grams noodles
- Oil
- Herbs (optional)

Method:

1. Cook the whole chicken thighs in a pan for a few minutes to seal them
2. Add in the vegetables and a tablespoon of oil
3. Cook for a few minutes
4. Add chicken stock and use a wooden spoon to make sure nothing is sticking
5. Simmer until the vegetables are soft but not too soft
6. Add noodles and cook for three minutes
7. Add herbs to taste

