



Gandalf's Chicken & Corn Soup



INGREDIENTS

- 1 Leftover BBQ or roast chicken
- 2 Litres chicken stock
- 1 Onion, finely chopped
- 1 Tbsp olive oil
- 250g Block Philly cheese
- 1 Can creamed corn
- Salt and pepper to taste



METHOD

1. Heat olive oil in a large saucepan or soup pot.
2. Add onion and cook until slightly clear.
3. Pour in stock. Then add chicken carcass.
4. Bring to boil. Reduce heat and simmer for 1 hour.
5. Remove from heat, allow to cool slightly.
6. Strip chicken meat from bones and remove bones, skin, and fat from pot.
7. Remove 1 cup of soup and pour into a blender. Add the Philly cheese and blend until smooth.
8. Pour Philly cheese mixture back into soup pot, add creamed corn, mix thoroughly.
9. Add salt and pepper to taste and reheat.
10. Serve with crusty bread.

Enjoy!!