

Chicken Chowder Soup



Ingredients:

- 1 chicken breast boiled with a carrot, one bay leaf, 1 spring onion, 1 tbsp chopped coriander in 2 cups of water till the chicken is nice and tender (save the broth and shred the chicken) Keep aside.
- 1 small onion (chopped finely)
- 2 tbsp oil
- 2 tbsp butter
- 2 medium potatoes (peeled and chopped)
- 1 cup milk
- 1 cup vegetable stock
- 1 tbsp dried mixed herbs
- ½ cup Chatkhaar Arabian Garlic Sauce
- 1 tbsp cream

Method:

- Heat oil and butter in a pan. Add in onion and potatoes and mix well.
- Once the onions turn translucent, add in the rest of the ingredients (except for cream) along with the chicken broth saved in the beginning.
- Cook the mixture until the potatoes are done.
- Transfer everything into a blender and blitz till smooth.
- Transfer it back to the pot and add in the shredded chicken and cream.