

Chilli, Vegetable and Chicken Soup

2 tbsp Butter
2 cloves Garlic, finely chopped
2 Leeks, chopped
4 Red Chilli's with seeds, diced
2L Chicken Stock
2 Palm Sugar
1 med Carrot, diced
2 Potatoes, diced
4 Zucchini, diced
Salt and Pepper
2 Chicken Breasts, diced
2 tsp Dried Oregano
1 cup Cream

In your Magimix Cook Expert add the butter, garlic, leeks, and chilli's.

Using Function Expert, choose 3 minutes / 1A / 120°

After the 3 minutes, add the chicken stock, palm sugar, carrot, potatoes, zucchini and salt & pepper.

Using Function Cream Soup, choose 20 minutes / 1A / 130°

After the 20 minutes, add the diced chicken breasts and oregano

Using Function Expert, choose 5 minutes / 1A / 130°

After the 5 minutes, add the cream and stir.

Enjoy your yummy soup 😊