

# One Pot Chicken Broth

PREP TIME: 15 mins

COOKING TIME: 15 mins

SERVES: 10

## Ingredients...

30ml olive oil

20 fresh chicken thighs, skin on and bone in

20 rashers streaky bacon, cut into strips

5 crushed garlic cloves

250g diced onion

50g [Essential Cuisine Chicken Stock Mix](#)

1.25ltrs water

500g small jersey royal potatoes

500g broad beans, cooked with skin removed

500g sweetcorn niblets, cooked

500g plum cherry tomatoes, halved

Good twist of freshly ground pepper

Sea salt seasoned to your taste

## Method...

1. Heat olive oil in a suitable pan with a lid, gently fry the chicken thighs on all sides until golden brown, with crisp skin. Remove from the pan

2. In the same pan, add the streaky bacon, cook for 4-5 minutes, until crisp, remove from the pan

3. Stir in the garlic and onions, gently fry until the onions are soft but with not too much colour

4. Return the chicken and bacon to the pan, stir in the [Essential Cuisine Chicken Stock Mix](#) and the water, cover with the lid

5. Bring to the boil and simmer for 10 minutes, remove the lid, stir in the Jersey Royals, replace the lid and continue cooking for a further 20 minutes or until the chicken is cooked through and the potatoes are tender

6. Stir in the broad beans, sweetcorn and tomatoes, simmer uncovered for five minutes. Adjust the consistency of the broth by adding a little hot water if necessary

7. Season to your taste with sea salt and freshly ground pepper. Serve in warm bowls with crusty gluten free bread and mixed leaf salad on the side

## Chefs Tip

We use Jersey Royal pearl potatoes when in season, or baby new potatoes if not.