

# Parsley and leek soup with smoked chicken



This soup is based on a traditional recipe which was commonly served for miners' suppers in South Wales - the lightly smoked chicken is a luxurious addition.

**Serves** 6 | **Prep** 15 minutes | **Cook** 25 minutes

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## Ingredients

- 4 leeks
  - 2 potatoes
  - 80g curly or flat-leaf parsley, leaves and stems
  - 1 onion, peeled and sliced
  - 1 tbsp oil
  - 25g butter
  - 800ml vegetable stock
  - Halen Môn Sea Salt<sup>Δ</sup> and black pepper
  - 200ml milk
  - 2 smoked chicken breasts, thinly sliced
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## Method

- 01** Rinse the leeks and slice them, making sure that you use the green tops.
- 02** Peel and chop the potatoes into 3cm pieces.
- 03** Separate the tops from the stems of the parsley and then chop up the stems.
- 04** In a large saucepan fry the onion in the warmed oil and butter and, when soft, add the potatoes, parsley stems and sliced leeks. Cook for about 5 minutes without allowing the vegetables to colour.
- 05** Add the stock and cook for about 10 minutes, until the potatoes are tender. Allow to cool for a few minutes.
- 06** Chop the parsley heads and add to the mixture. Liquidise and season carefully.
- 07** Return to the rinsed pan and add the milk. Reheat gently but without allowing the soup to boil.
- 08** Serve the smoked chicken on top of each portion and garnish with chopped parsley.

