

Chicken and Borlotti bean Soup

3 tblsp olive oil
4 rashers rindless bacon, sliced
6 skinless chicken thigh fillets
1 cup diced sweet potato
1 carrot sliced
2 sticks celery sliced
2 cups thickly shredded cabbag
1 brown onion chopped
4 cloves garlic smashed

10 whole black peppercorns
1 fresh bay leaf
6 sprigs parsley
6 sprigs oregano

2.25 litres water
400g can cherry tomatoes
250 ml red wine

400g can borlotti beans
200g silverbeet leaves, shredded

Heat oil in large saucepan. Add chicken and cook 5 mins until brown. Remove from pot.

Add bacon and vegetables to saucepan. Cook for 8 mins.

Return chicken to pot. Add herbs.

Pour in water, tomatoes and wine. Heat until simmering

Cover and cook 1.5 hrs

Remove chicken and shred meat. Discard bones

Return shredded chicken to pot. Season to taste

Add borlotti beans and silverbeet and simmer 10 mins

Delicious served with bocconcini balls, torn into bite sized pieces, and basil leaves.

Enjoy!

