



Chicken & Almond Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tablespoons of oil
1 medium leek, chopped
1,5 teaspoon shredded fresh root ginger
75 grams of ground almonds
1 teaspoon salt
1,5 teaspoon crushed black pepper corns
1 fresh red chilli, chopped
1 medium carrot, sliced
50 grams of frozen peas
115 grams of chicken breast, cut in cubes
1 tablespoon of fresh coriander, copped + extra for garnish
450 milliliters of water
250 milliliters cream

Instructions

Heat the oil in a karahi or wok, or any kind of deep pan.
Saute the leek and ginger till softened.
Lower the heat and add the ground almonds, salt , crushed peppercorns, chopped chilli, sliced carrot, peas and chicken to the pan.
Fry for about 10 minutes or until the chicken is completely cooked.
Transfer the mixture to a food processor or blender and process for 1,5 minutes.
Pour in the water and blend for a further 30 seconds till smooth.
Poor back into the pan and bring to the boil, stirring.
Lower heat and gradually stir in the cream. Cook gently for another 2 minutes, stirring

occasionally.

Serve garnished with coriander leaves.