



# 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

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occasionally.

Serve garnished with coriander leaves.