

# Roast Chicken Soup



**Serves 4    Prep 15 mins**

**Cooking 35 mins**

**Easy**

## Ingredients

1 tbsp olive oil  
1 onion, finely chopped  
2 medium carrots, chopped  
1 tbsp thyme leaves, roughly chopped  
1.4 litres chicken stock  
300g leftover roast chicken, shredded and skin removed  
200g frozen peas  
3 tbsp Greek yoghurt  
squeeze lemon juice

Lovely with [feta and spinach scones](#)

1. Heat the oil in a large heavy based pan
2. Add the onion, carrots and thyme and gently fry for 15 mins. Stir in the stock, bring to the boil, cover then simmer for 10 mins.
3. Add the chicken, remove half the mixture, then puree with a stick blender. Tip back into the pan with the rest of the soup, peas and seasoning, then simmer for 5 mins until hot through.
4. Mix the yoghurt and lemon juice. Serve in bowls and swirl some of the yoghurt mixture.