

## Chicken & Leek Soup with Cheese and Leek Scones

**Feeds 4 - Makes 6 - 8 scones**

**Prep time: 10 mins**

**Cooking time: 1 hr**

### For the soup:

500g leeks finely sliced  
30g butter  
200g carrots peeled and finely chopped  
250g salad or new potatoes skin on finely chopped  
1 onion finely chopped  
2 chicken breasts cut into small pieces  
1 litre of chicken stock  
400ml milk

### For the scones:

225g Self raising flour  
1 tsp baking powder  
50g butter  
1 tsp dried parsley  
100g grated cheddar cheese  
1 tsp dijon mustard  
80ml milk



### Method

1. Place the butter in a large non-stick pan. Add the leeks and fry for 7 minutes until soft.
2. Remove from the pan and set aside.
3. Heat the oven to 200C.
4. Add the carrot, potato and onion to the pan with a little oil. Fry for 5 minutes until starting to soften.
5. Add the chicken to the pan and fry for 5 minutes until no longer pink.
6. Add the chicken stock, milk and two thirds of the sauted leeks. Season with salt and pepper and Simmer until the carrot and potato are tender and the chicken is cooked through. Then serve as it is or blitz until smooth.
7. Then make the scones. Place the flour and baking powder in a large mixing bowl.
8. Add the butter and use your fingertips to rub the flour and butter together until there are no lumps
9. Season with salt and pepper and add the dried parsley, grated cheese, tsp of mustard and the remaining third of sauted leeks.
10. Stir until thoroughly combined.
11. Add the milk and use your hands to combine until you have a dough. Turn it out onto a floured surface and roll it out to around an inch in thickness. Cut out 6-8 circles and place them on a lined baking tray, gathering up the dough and rolling it out again when needed.
12. Brush the tops of the scones with milk and bake in the oven for 15-20 minutes or until golden brown on top and cooked through.



Please credit [www.Britishleeks.co.uk](http://www.Britishleeks.co.uk), photography, recipe & styling by [Amy Sheppard](#).