

## CHICKEN, CORN & BOK CHOY SOUP

<i>Ingredients</i>	<i>Equipment</i>
200 Grams Chicken	1 Large Saucepan
Bok Choy	Chopping Boards
1 Can Corn Kernals	Knives
½ Leek	Vegetable Peeler
1 Carrot	Grater
1 Stick Celery	Juicer
Juice of 1 Lemon	Measuring Jug
2 Litres Water	Colander
2 Chicken Stock Cubes	
A handful of Angel Hair Pasta	
Salt & Pepper to taste	

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Cut Bok Choy finely
4. Drain the Corn in the colander
5. Slice Leek finely
6. Peel and grate carrot
7. Cut Celery finely
8. Juice the lemon
9. Add all of the ingredients into the large saucepan together with the stock cubes and salt and pepper.
10. Break the pasta into small pieces and add to the saucepan.
11. Fill the saucepan with 2 litres of water.
12. Place on the stove and bring to the boil, then simmer for approximately 1 hour.