Emma`s Chicken Casserole

Started with 3 chicken thigh portions in the pot and added 2 stock cubes then added :-

4 carrots

1 parsnip

Quarter of a swede

1 large leek

5 large potatoes then I topped it up with water and boiled it.

I left it to simmer for 1 hour before I removed the chicken portions to take the meat off the bone, once I re added the chicken I then added 5 leaves of cabbage shredded up a pinch of salt a sprinkle of mixed herbs and a small sprinkle of chilly powder. I then left it to simmer for another hour before I used a soup blender to partly blend it but made sure to leave a few chunks as I didn't want a baby food consistency. After leaving it to simmer for half hour it was ready to eat.