

## Chicken & white bean soup

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Once again, rotisserie free-range chickens can really relieve the dinner-rush pressure – especially in this Italian-inspired soup that cries out for a piece of crusty bread and a glass of red wine.

### Ingredients (serves 6)

- 2 tsp extra-virgin olive oil
- 2 leeks, white and light green parts only, chopped
- 1 tbsp chopped fresh sage or ¼ tsp dried
- 2 x 400 ml reduced-salt chicken stock
- 2 cups water
- 1 x 420 g can cannellini beans, rinsed
- 1 x 1kg free-range roasted chicken, skin discarded, meat removed from bones and shredded (4 cups)

### Method

Heat oil in a large pot over medium-high heat. Add leeks and cook, stirring often, until soft, about three minutes.

Stir in sage and continue cooking until aromatic, about 30 seconds. Stir in stock and water, increase heat to high, cover and bring to a boil.

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Add beans and [chicken](#) and cook, uncovered, stirring occasionally, until heated through, about three minutes. Serve hot.

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