

## Chicken and Wild Rice Soup – Laura Johnson

4 cups chicken broth plus 4 cups chicken stock

2 t butter or margarine

½ onion diced

1 garlic clove minced

1+ cup shredded carrots

2 cooked boneless chicken breasts, shredded OR 1 rotisserie chicken

1 (4.5 oz) package quick cooking long grain and wild rice with seasoning package

½ t salt

½ t pepper

½ cup butter

2 cups heavy cream

1. In a large pot over medium heat, sauté onion, garlic and carrot until tender
2. Pour in chicken broth and stock and bring to a boil. Pour in rice but reserve the seasoning package. Add in chicken if using uncooked chicken breasts
3. When chicken is cooked, let it cool and then shred or cut it into small pieces
4. In a small bowl, combine salt, pepper and flour
5. Melt butter over medium heat and stir in contents of seasoning packet until mixture is bubbly
6. Reduce heat to low and stir flour mixture by tablespoons into the melted butter to form a roux
7. Whisk cream into melted butter a little at a time, until fully incorporated and smooth
8. Stir cream mixture and chicken into broth and rice.
9. Cook over medium heat until heated through, 10 to 15 minutes