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Creamy Chicken and Wild Rice Soup

4 cups chicken broth
2 cups water
1 large cooked chicken breast
1 box of long grain & wild rice
1/2 tsp salt
1/2 tsp pepper
3/4 cup flour
1/2 cup butter
2 cups heavy cream

Bring shredded cooked chicken, chicken broth and water to a boil.
Stir in rice. (NOT seasoning packet)
Reduce heat and simmer.
Mix salt, pepper and flour in a bowl.
Melt butter.
Add seasoning packet.
Reduce heat when bubbly.
Stir in flour mixture by Tbs.
Whisk in cream a little bit at a time.
Cook until thickened.
Stir cream mixture into broth, chicken and rice.
Cook until heated through.
Enjoy!