

CREAMY CHICKEN WILD RICE SOUP

From the kitchen of Annette Carrier

Ingredients:

- 4 tbsp. Butter
- 4 stalks Celery, Thinly Sliced
- 6 Carrots, Peeled And Thinly Sliced
- 1 Large Onion, Finely Chopped
- Salt And Pepper, to taste
- 4 c. Cooked Chicken, Shredded
- 4 c. Cooked Wild Rice (I used a box of Ben's without the seasoning packet)
- 3 c. Cream, Or as Needed
- 3 c. Chicken Broth
- 1 c. Frozen or canned Peas

Directions:

Melt butter in a large pot over medium heat. Add celery, carrots, and onion. Season to taste with salt and pepper. Cook until tender, about 10–15 minutes, adjusting heat as necessary.

Add chicken and wild rice, then 3 cups cream and chicken broth. Season with salt and pepper. Bring to a boil. Add the peas and turn off heat. Add more cream if desired. Taste and adjust seasonings if necessary.

Serve once the peas are heated through.

Enjoy!