

Chicken Wild Rice Soup

Here is a yummy soup that your entire family will love with!!! Serve with crusty bread for dipping.

Compliments from Cindy Neel, providing the perfect ingredients for your real estate needs!



Ingredients

2 quarts chicken broth
2 chicken breasts with skin and bone
½ pound fresh mushrooms, sliced
1 cup finely chopped celery
1 cup shredded carrots
½ finely chopped onions
¼ butter, cubed
1 T Better Than Bullion (Roasted Beef Base)
1 T dried parsley flakes
1T garlic in a tube
¼ t dried thyme
1 can (10-3/4 ounce) condensed cream of mushroom soup, undiluted
½ cup dry white wine
3 cups cooked wild rice

Directions:

1. In a Dutch oven, combine chicken breast and broth, bring to a boil then turn to simmer and cover for about 30 minutes until chicken is cooked.
2. In a separate pan sauté mushrooms in olive slowly until cooked thoroughly.

Cindy Neel

**Berkshire Hathaway Home Services
Arizona Properties**

cindy@itstime2move.net

(602) 317-0353

3. Remove chicken from broth and save broth in a separate container. Remove skin and bone from chicken and cut chicken into bite sized pieces. Set aside.
4. In same Dutch oven sauté celery, carrots, garlic and onion until onions are translucent.
5. Add broth, chicken, Better than Bouillon, thyme, cream of mushroom soup and mushrooms. Salt and pepper to taste. Simmer for 30 minutes.
6. Add rice and heat through for about 20 minutes.

Note: The Better than Bullion Beef base adds a wonderful rich flavor to the soup.