

CHICKEN & WILD RICE SOUP

SUBMITTED BY PAM KAUTZ



INGREDIENTS

- 6 TBSP BUTTER
- MIREPOIX (1/2 CUP CARROTS, 1/2 CUP CELERY, 1 CUP ONIONS, CHOPPED)
- 1/2 CUP FLOUR
- 2 1/2 CUPS CHICKEN BROTH
- 2 CUPS COOKED WILD RICE
- 2 CUPS CHOPPED COOKED CHICKEN
- 1 CAN REDUCED FAT EVAPORATED MILK

DIRECTIONS

- Melt butter and stir in mirepoix and cook until tender.
- Gradually blend in flour and stir in broth. Cook over medium heat, stirring constantly until mixture boils.
- Boil and stir for 1 minute. Reduce heat to simmer.
- Stir in wild rice and chicken.
- Gradually stir in evaporated milk and simmer about 30 minutes.
- Serve warm.