

Recipe for

Chicken Wild Rice Soup

Submitted by:

Favorite time to make
and share:

Serves:

Prep time:

Total time:

Oven temp:

Ingredients:

6 T butter	2 C cubed, cooked chicken	½ t salt
1 T minced onions	2 C cooked wild rice	Dash of pepper
½ C flour	½ C finely shredded carrots	1 C Half and Half
2 ½ C chicken broth	3 T chopped slivered almonds	Snipped fresh parsley for garnish, if desired

Directions:

Melt butter in a heavy saucepan and sauté the onion until tender. Blend in the flour; gradually stir in broth. Cook over medium heat, stirring constantly, until mixture comes to a boil; boil and stir one minute. Stir in wild rice, chicken, carrots, almonds, and salt; simmer about 5 minutes. Blend in Half and Half and heat to serving temperature. Garnish with parsley. Makes about 6 cups.