Cream of Chicken & Wild Rice Soup

Ingredients

- 1 White Onion, Diced
- 1 Med-Large Bag Baby Carrots
- 1 Bunch Celery
- 1 Bunch Green Onion
- 1 Bag Wild Rice
- 1 Rotisserie Chicken Fully Cooked
- 2 Large Containers Chicken Broth
- 1 Family Size Can Cream of Chicken Soup
- Butter
- Olive Oil
- Salt
- Pepper
- Garlic Powder
- Onion Powder
- Celery Salt
- Thyme
- Sour Cream

Directions

1. Chop up celery, Dice up white onion
2. Melt (2 Tbsp?) butter in large pot, mix equal parts olive oil
3. Add in baby carrots, celery, & white onion. Sauté until carrots start to get some color on them (takes at least 10 min, stirring frequently).
4. Pour in chicken broth, bring to boil.
5. Dice up green onion, add to pot. Add thyme, salt, pepper, celery salt, onion powder, garlic powder.
6. While that is boiling, pull apart chicken. Set aside bones, skin, fat in another pot.
7. Fill bone pot w/ water, heat on stove to make quick broth/extract rest of flavor.
8. Boil bone pot for at least 30 minutes, the longer the better.
9. Strain solid matter from bone pot, put liquid into soup pot.
10. Add in about 3 heaping spoonfuls of sour cream to soup pot.
11. Add in can of cream of chicken to soup pot
12. Cook wild rice according to bag instructions. (I washed my rice afterwards b/c there was a lot of fiber content/red water that I didn't want in the soup).
13. Once carrots and celery are cooked soft, add in cooked rice and chicken.
14. Let cook another 5 minutes to integrate. Add in any seasoning you feel is missing.
15. Enjoy!