

Ericka's favorite

CREAMY MUSHROOM CHICKEN & WILD RICE SOUP

Ingredients

1/2 cup butter, separated
1 lb mushrooms, sliced
1 onion, diced
2 carrots, diced
4 cloves garlic, chopped
1/2 tsp thyme

6 cups chicken broth
1 cup wild rice blend
1 1/2 cups chicken, cooked and shredded
1 cup heavy cream
1 cup shredded parmesan
salt and pepper to taste

Instructions

1. Melt half of the butter in a pan over medium-high heat. Add mushrooms and cook until about 10-15 minutes, or until all of their liquids have been cooked out.
2. Melt the remaining butter in the same pan and add onions, carrots, and celery. Cook until tender, about 8-10 minutes.
3. Mix in garlic and thyme and cook for 1 minute.
4. Stir in broth, rice, and chicken. Bring to a boil then reduce heat, place a lid on the pan, and simmer until the rice is tender, about 20-30 minutes.
5. Mix in milk and cheese and cook until the cheese has melted. Add salt and pepper to taste.