

CopyCat Panera Bread Chicken & Wild Rice Soup

Ingredients

1 small carrot finely diced
1 stalk celery finely diced
1 large white onion finely diced
1 TB. olive oil
1 1/2 Tbsp. minced garlic
2 cups chicken stock
1 cup heavy cream divided
2 cups water
2 cups whole milk divided
1/2 tsp. ground black pepper
1/2 tsp. dried oregano
1 dried bay leaf
2 boneless skinless chicken breasts, cooked and shredded
1/2 cup all purpose flour
1 4.3oz. box of Rice a Roni Long Grain and Wild Rice + seasoning packet
salt and pepper to taste
scallions

Directions

In a large stock pot over medium heat, heat olive oil and saute carrots, onion, celery until onions are tender, or about 10 minutes.

Stir in garlic, chicken stock, water and 1 cup of the milk and 1/2 cup of heavy cream until well combined.

Add pepper, oregano, bay leaf, and chicken.

Simmer soup over medium heat for 15 minutes.

In a small bowl, whisk together remaining 1 cup of milk, 1/2 cup of cream and flour until smooth.

Pour flour mixture into the soup and stir until blended.

Add the box of rice, along with the packet, to the soup and stir.

Simmer soup for an additional 20 minutes, or until the rice is cooked.

Add salt and pepper and top with scallions.