

CopyCat Panera Bread Chicken & Wild Rice Soup

Ingredients

1 tablespoon extra virgin olive oil
½ cup finely chopped carrots
2 stalks thinly sliced celery
¼ cup finely chopped red onion
1 package near east long grain & wild rice with flavor packet
2 tablespoons all purpose flour
7 cups chicken broth
1 cup heavy cream
1 cup diced cooked chicken
1 teaspoon kosher salt
¼ teaspoon black pepper

Directions

In a large saucepan, drizzle olive oil on the bottom and add your carrots, celery, onion, marjoram and seasoned flavor packet and saute for 5 minutes.

Add the rice and stir; then add the flour.

Next, add the chicken broth and bring to a boil and simmer for 15 minutes.

While this is simmering, heat the heavy cream in a small saucepan until hot; then add to the soup mixture along with the cooked chicken.

Simmer for another 30 minutes or until the rice is cooked through. Season with salt and pepper.