

CopyCat Panera Bread Cream of Chicken & Wild Rice Soup

Ingredients

6 C. chicken broth
2 chicken breast halves, cooked and cubed
1 pkg. long grain and wild rice blend
1/2 c. all-purpose flour
1/2 tsp. ground black pepper
3/4 C. butter
1 C. carrot, diced
1 C. onion, diced
1 C. celery, diced
3 C. light cream

Directions

In a small bowl, combine pepper and flour.

In a large pot over medium heat, combine broth and chicken. Bring to a boil, then stir in rice. Cover and remove from heat.

In a medium saucepan over medium heat, melt butter. Add carrots, celery and onion and saute for 5 minutes.

Stir in contents of seasoning packet from rice, and continue cooking vegetables until softened.

Add seasoned flour gradually while constantly stirring, to form a roux. Saute roux for 3-4 minutes to cook out raw flour taste.

Whisk in cream until fully incorporated and smooth. Cook until thickened.

Stir cream mixture into broth and rice. Cook over medium heat

until heated through and rice is done.