

Creamy Chicken and Mushroom Soup

Makes 6 Servings



8 ounces boneless, skinless chicken breasts cut into pieces
salt and pepper to taste
2 tablespoons olive oil
2 tablespoons unsalted butter
8 ounces cremini mushrooms sliced
1 onion diced
3 carrots diced

2 celery stalks diced
3 garlic cloves minced
1/2 teaspoon dried thyme
1/4 cup all-purpose flour
4 cups chicken stock
1 bay leaf
1/2 cup half and half
2 tablespoons fresh parsley chopped

In a large pot heat olive oil over medium heat.

Season the chicken breast with salt and pepper. Add to the pot and cook until golden and cooked through about 2-3 minutes per side; set aside.

In a large pot melt unsalted butter over medium heat. Add mushrooms, onion, carrots, and celery. Cook stirring occasionally until tender about 3-4 minutes.

Stir in garlic and dried thyme. Cook until fragrant about 1 minute.

Whisk in all-purpose flour. Cook until lightly brown about 1 minute.

Stir in chicken stock, bay leaf, and cooked chicken. Cook stirring occasionally until slightly thickened about 4-5 minutes.

Stir in half and half and cook until heated through about 1-2 minutes.

Ladle into bowls and garnish with fresh parsley.

Serve