

Creamy Chicken Vegetable Wild Rice Soup

- 3 Large Diced Carrots
- 3 Diced Celery Sticks
- 1 Diced Medium Yellow Onion
- 2 Cooked and Shredded Chicken Breasts
- 1/2 Stick Butter
- 1 Bay Leaf
- 1 Cup Oat Milk
- 6 Cups Chicken Bone Broth
- 2 Cloves Crushed Garlic
- 2 Teaspoons Pink Sea Salt
- 1/2 Teaspoon Pepper
- 1 Teaspoon Thyme
- 1 Teaspoon Rosemary
- 1 Cup Flour
- 1 Cup Uncooked Wild Rice
- 1 Tablespoon Better Than Bouillon Chicken Base

Sauté the onions, celery, and carrots in the melted butter. Allow the veggies to simmer for about 5 minutes until they begin to soften. Add the rosemary, thyme, crushed garlic, salt, pepper, and flour to the veggies. Stir until the flour coats the veggies and creates a paste.

Then, add the chicken bone broth and oat milk, and stir. Pour in the uncooked rice as well as the cooked and shredded chicken. Add the chicken flavoring and bay leaves, and stir again. Simmer on low for about 40 minutes or until the rice and all of the herbs and vegetables are very soft.

Pour into your favorite coffee mug or bowl and bon appétit. Serve with a delicious baguette wedge and some Kerrygold butter, and fall in love with this warm and cozy winter soup.