

Creamy Rosemary Wild Rice Soup - Serves 6

- 1 T olive oil – sauté for 5 min on med heat:
 - 1 medium onion diced
 - 2 cloves garlic
 - 2 stalks celery, diced
 - 1# carrots, peeled & diced
- Add, cover, and simmer for 45 min or until rice is tender:
 - 6 cups chicken broth (2 T. broth granules)
 - 3 T. minced fresh rosemary (I think this is the secret ingredient!)
 - ½ cup wild rice (uncooked) *
- Add and simmer a little longer:
 - 1# small chunks rotisserie roasted chicken **
- In a separate small saucepan, make a roux:
 - 2 T. butter + 2 T. flour
- Then add 1 cup of soup broth to the roux to thin; add to pot.
- Add 2 cups Half & Half and bring to near boil, stirring.

* Can use 8.8 oz Uncle Ben's Long Grain & Wild Rice (it's precooked, so add later w/ chicken)

** Or you can use raw 16 oz chicken breast, small chunked & sautéed.