

# Creamy Chicken Soup

## INGREDIENTS:

- 2 medium onions, chopped
- 6 celery stalks, chopped
- 1/2 cup D'Olivo Wild Mushroom & Sage Infused Olive Oil
- 4 chicken breasts
- 2 tablespoons flour, divided
- 8 cups chicken broth
- 3 medium carrots, chopped
- 1 red bell pepper, chopped
- 1 cup heavy cream or milk
- 1/2 cup white wine
- 2 tablespoon D'Olivo Apricot White Balsamic Vinegar
- salt and freshly ground pepper, to taste
- cooked brown rice (optional)
- paprika (optional)

## DIRECTIONS:

Place broth and chicken breasts in a pot. Bring to a boil and cook chicken at boiling for 20 minutes. Remove and cool chicken, and cut into bite-sized pieces.

In a large Dutch oven or stock pot, briefly warm the D'Olivo Wild Mushroom & Sage Olive Oil before adding onions and celery. Sauté until soft.

Sprinkle 1 tablespoon of the flour over sauteed onion and celery, and cook over a low heat for 10 minutes, stirring frequently to make a roux. Add white wine and continue stirring until wine and flour are thoroughly blended together. Then, add the warm chicken broth.

Combine heavy cream with the other tablespoon of flour and stir into the broth mixture. Add carrots and bell pepper to soup. Continue cooking over low heat for 20 minutes. Add D'Olivo Apricot Balsamic Vinegar and salt and pepper to taste.

If desired, serve soup over brown rice and with a light sprinkle of paprika.

*D'Olivo*

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509.888.7380