

Chicken Red Rice Soup

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Ingredients

- 2 quarts chicken broth
- 1/2 pound fresh mushrooms, chopped
- 1 cup finely chopped celery
- 1 cup shredded carrots
- 1/2 cup finely chopped onion
- 1 teaspoon chicken bouillon granules
- 1 teaspoon dried parsley flakes
- 1/4 teaspoon garlic powder
- 1/4 teaspoon dried thyme
- 1/4 cup butter or margarine
- 1/4 cup all-purpose flour
- 1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
- 1/2 cup dry white wine or additional chicken broth
- 3 cups cooked wild rice (**Heirloom Red Rice**)
- 2 cups cubed, cooked chicken

Directions

- In a large saucepan, combine the first nine ingredients. Bring to a boil. Reduce heat; cover and simmer for 30 minutes.
- In a soup kettle or Dutch oven, melt butter. Stir in flour until smooth. Gradually whisk in broth mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Whisk in soup and wine or broth. Add rice and chicken; heat through.



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