

MINNESOTA WILD RICE SOUP

Ingredients

- 1/4lb Minnesota Wild Rice, cooked
- 1/2lb Chicken Breast, cooked & Diced
- 1/2lb Carrots, diced small
- 1/4lb Celery, diced small
- 1/4lb Onions, diced small
- 1 tsp Flour
- 1 Tbsp Butter
- 5 pint Light Cream
- 1 Tbsp Sherry
- dash of Tabasco Sauce
- pinch of Salt
- pinch of Pepper
- 1 Tbsp Parsley, chopped
- 1 tsp Thyme, dried

Directions

Heat sauce pot and add butter. Saute carrots, celery and onions. Whisk in flour and cook for approximately 2 minutes. Add cream. Add sherry and cook for approximately 2 minutes. Add thyme, Tabasco sauce and parsley. Stir well. Add chicken breast and stir well. Add rice and gently simmer for approximately 30-40 minutes. Season with salt and pepper to taste.