

Chicken Pot Pie Soup

Chicken Pot Pie Soup is creamy, comforting, and hearty. It has all the comforts of classic Chicken Pot Pie without the effort of making a crust and it's a one-pot meal. Great served with biscuits!

Preparation Time: 15 min.

Cooking Time: 30 + min.

Servings: 10

Amount	Ingredient	Cost – date:
6 Tbsp	Butter, unsalted	
1 Medium (1 cup)	Yellow Onion, chopped	
2 Medium	Carrots, thinly sliced into rings	
2	Celery Sticks, finely chopped	
8 oz	White or brown mushrooms, sliced	
3	Garlic Cloves, minced	
1/3 Cup	All-Purpose Flour	
6 Cups	Chicken Stock (if has salt in stock – add less salt)	
3 tsp	Salt or to taste	
1/2 tsp	Black Pepper	
1 lb	Yukon Gold Potatoes, peeled and sliced into 1/4" thick pieces	
5 Cups	Chicken, cooked and shredded	
1 Cup	Frozen Peas	
1 Cup	Corn, frozen or canned	
1/2 Cup	Whipping Cream	
1/4 Cup	Parsley, finely chopped, plus more for garnish	
	Cost for the total recipe:	
	Cost for 1 serving:	

Instructions:

1. **Sauté vegetables** – melt butter and sauté onion, celery, and carrots and sauté for 5 minutes until softened.
2. **Add mushrooms** and garlic and sauté 5 minutes. Stirring occasionally until softened.
3. **Add flour** and stir constantly for 1 minute until golden.
4. **Add broth and potatoes** – season with salt and pepper. Bring to a boil then reduce heat to a simmer partially cover and cook 12 – 15 minutes or just until potatoes are tender.
5. **Add Chicken, peas, corn, cream, and parsley** – Bring back to a simmer and continue to cook for another 5 minutes or until peas and corn are tender.
6. **Season to taste** and serve.

SOURCE: <https://natashaskitchen.com/>

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!