



CREAM OF CHICKEN SOUP

Prep: 5 min

INGREDIENTS

- 1 Package Shawnee Milling Country Gravy Mix
- 1 ½ cups water
- 14 ½ ounce can chicken broth
- 4 ½ ounce can chicken with broth or
- ¾ cup diced cooked chicken
- ¼ cup onion, chopped
- ¼ cup celery, chopped
- 1 tablespoon butter or cooking spray
- 1/8 teaspoon black pepper
- 1/8 teaspoon poultry seasoning (optional)

DIRECTIONS

1. Bring 1 ½ cups of water to a boil. In a separate container, blend the gravy mix with the chicken broth until lump free.
2. Add the gravy mixture to the boiling water and whisk until thickened. Remove from heat.

Sauté onions and celery in butter or use cooking spray. Add onions, celery, chicken and seasonings to soup base. Heat thoroughly.

Note: If using Shawnee Milling Peppered Gravy Mix, omit the 1/8 teaspoon pepper.