



# chicken pot pie soup

YIELDS: 4-6 Servings

PREP: 20 minutes

COOKING TIME: 25 minutes

## ingredients

- 5 tablespoons unsalted butter, divided
- 1 1/4 pounds boneless, skinless chicken breasts, cut into 1-inch chunks
- Kosher salt and freshly ground black pepper, to taste
  - 1 onion, diced
  - 3 carrots, peeled and diced
  - 3 cloves garlic, minced
- 1 teaspoon poultry seasoning
- 5 tablespoons all-purpose flour
  - 1/3 cup dry white wine
  - 4 cups chicken stock
  - 1 bay leaf
  - 1/2 cup heavy cream
- 1 1/2 teaspoons white wine vinegar
- 1/2 cup of shredded cheese

## directions

1. Melt 1 tbsp butter in a large dutch oven or pot over medium high heat. Season chicken with salt and pepper. Add chicken and cook until golden, about 3 minutes per side; set aside.
2. To make the roux, whisk in flour and cook till golden brown. Reduce heat to medium and stir in 4 tbsp of butter. Add onions and carrots. Cook until the veggies are tender.
3. Stir in garlic and poultry seasoning. Stir in wine, chicken stock, and bay leaf. Bring to boil and reduce heat. Let the mixture simmer for about 15 minutes.
4. Stir in heavy cream and chicken. Let the chicken marry with the stock and let the mixture thicken.
5. Toast brioche buns and you can either put them aside or cut them up into pieces and place on top of the finished plated soup with shredded cheese.