

Buffalo Chicken Soup

Serves Six



Soup Ingredients

¼ cup butter
3 stalks celery, diced
1 small onion, finely chopped
2 cloves garlic, minced
¼ cup flour
¾ cup half and half
3 cups chicken stock
1 teaspoon *Chicken Better Than Bouillon*
2 cups cooked chicken breasts shredded
tossed with ¼ cup Buffalo wing sauce, or
more to taste
1 ½ cups shredded cheddar cheese
Kosher salt and freshly ground pepper
to taste

To Serve

Top with fresh parsley or chives

Steps

1. Melt butter in a large pot over medium-high heat. Add celery, onions and garlic and cook until tender - about 5 minutes. Add flour and cook until absorbed and it begins to turn light golden brown. Slowly stir in the half and half - making sure the mixture is still thick. Then slowly stream in the chicken stock and bouillon stirring well. Mixture should be at a low boil.
2. Add the chicken and cheddar cheese. Stir well making sure the cheese completely melts. Taste for seasoning. Ladle into bowls. Serve hot and top with parsley or chives.