

Wild Rice and Chicken Soup - Laura Rice

1 Pkg. Lundberg Wild Blend rice
1 rotisserie chicken deboned and chopped
3 large cartons chicken broth
1 large yellow onion minced
3 stalks diced celery
2 carrots dices
1 heaping Tbsp of minced garlic
1 ¼ tsp ginger
Salt and pepper
Saute' veggies in butter in a big pot
Cook rice as directed on package
After rice is cooked add chicken to rice and add in cooked veggies with spices
Add more broth to the consistency you like.

Chicken Corn Chowder - Kay Capps

2 Tbls butter
¼ C chopped onion
¼ C chopped celery
1 jalapeño minced
2 Tbls flour
3 C 2% milk
2 C roasted chicken breast (2 breast halves)
½ C fresh or frozen corn
1 tsp chopped fresh or ¼ tsp dried thyme
¼ tsp ground red pepper
⅛ tps salt
1(14 ¾ ounce) can cream-style corn

Melt the butter in a large dutch oven over medium heat
Add onion, celery and the jalapeño, cook for 3 minutes until tender,
stirring frequently.
Add flour cook 1 minute, stirring constantly.
Stir in milk and remaining ingredients.
Bring to a boil and cook until thick, about 5 minutes.
yield 6 servings

Olive Garden copycat Zuppa Toscana- Pam Bair

1# spicy Italian sausage, casings removed
6 slices thick-cut bacon, chopped
1 large onion, finely chopped (about 2 cups)
4-6 cloves garlic
6 cups chicken broth
4 large russet potatoes sliced into ¼ inch half-moons
1 large bunch of kale, stems removed and leaves chopped
1 cup heavy cream
salt and pepper to taste
Red pepper flakes (optional)
½ cup freshly grated parmigiano- Reggiano for serving

Instructions

cook the meats

Heat a large potter medium hot heat
add Italian sausage and break into small pieces
Cook until brown (8-10 minutes)
Remove with slotted spoon, leaving oils behind
Add chopped bacon, cook until crispy (8-10 minutes)
Remove and set aside with sausage
Leave 2 Tbls of fat in the pot

Build the base

reduce heat to medium
Add diced onions, cook until translucent (5-7 minutes)
Add garlic cook 1 minute until fragrant

Create the soup

Pour in broth
Scrape bottom of pot to release the brown bits
Add potatoes
bring to a simmer
Cook until potatoes are tender (15-20 minute)

Finish the soup

Add kale
Return cooked meats to pot
pour in cream
simmer gently for 5-10 minutes until kale is tender
season with salt and pepper, add red pepper if desired
Serve hot with freshly grated cheese