

Cheesy Chicken & Vegetable Soup

Servings: 5

Ingredients

1-2 tablespoons olive oil
1 medium yellow onion, diced
1 cup carrots, peeled and sliced
3 medium potatoes, washed and cubed
3 cups broccoli florets, in bite sized pieces
4 cups chicken broth
3 tablespoons butter
1/3 cup flour
2 cups Milk
2 cups shredded cheese sharp cheddar or colby jack are our favorites here
2 cups chicken, cooked and cubed rotisserie chicken works great here!
salt and pepper, to taste
2 cloves garlic, minced

Instructions

1. Saute onion in olive oil over medium-high heat until soft and translucent, about 5 minutes. Add carrots and saute for 2 minutes. Add potatoes, broccoli, and chicken broth. Bring to a boil and let simmer until veggies are tender, about 10-15 minutes depending on how soft you like them. Add in cooked chicken, if desired
2. While veggies are simmering, in a medium-sized saucepan, make a roux by melting the butter over medium heat. Add flour and cook for 1 minute. While stirring, gradually add milk. Allow it to come to a boil and thicken. Remove from heat and stir in shredded cheese. Season with salt and pepper, to taste. Stir the cheesy roux into your simmering veggies. Season to taste and serve immediately.

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