

## **Chicken Stew**

### **Ingredients:**

**Chicken breast**

**Carrots**

**Onion**

**Celery**

**Potato**

**Butter**

**Flour**

**Chicken Stock**

### **Directions:**

**Simmer chicken in stock for 1 hour.**

**Pull chicken into small pieces.**

**Mix equal parts of flour and butter to make a roux.**

**Cut veggies into small, bite size pieces.**

**(I bake my potato before to make it quicker)**

**To roux, keep building with the chicken stock until you have the desired amount of soup.**

**Add chicken and vegetables.**

**Season to taste.**

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