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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