



CREAMY CHICKEN & DUMPLING SOUP



Chicken and dumpling soup made with tender chicken, chicken stock, heavy cream, carrots, onion, celery and fresh herbs, served with **Chicken Wontons**.
Yield: 6 Servings

Ingredients:

48 Each	Chicken Wontons [#53629], Prepared According to Package Directions	4 Cups	Chicken Stock
1 Tbsp.	Vegetable Oil	2 Tbsp.	Thyme, Chopped
½ Cup	Carrots, Diced	To Taste	Salt & Black Pepper
½ Cup	Onion, Diced	1 Cup	Heavy Cream
½ Cup	Celery, Diced	1 Each	Chicken Breast, Cooked & Shredded
1 Tbsp.	Garlic, Minced	2 Tbsp.	Parsley, Chopped
		Garnish	Chives, Chopped

Directions:

1. In a medium saucepot, heat up the vegetable oil on medium heat.
2. Add in the carrots, onion and celery, then cook for 1-2 minutes, or until the onions are translucent.
3. Stir in the garlic, then cook for another minute.
4. Pour in the chicken stock and season with thyme, salt and black pepper.
5. Simmer for about 15 minutes, then stir in the **Chicken Wontons**, heavy cream, chicken breast and parsley.
6. Bring back to a simmer, then cook for another 2 minutes.
7. Garnish with chives.