

Chicken Pot Pie Soup

8+ servings 1 hour

Ingredients

- 1 lb. boneless chicken
- 6+ cups chicken broth
- 1 tsp. poultry seasoning
- 1 tsp herbs de Provence
- 1 tsp celery seed
- salt + pepper
- 2-3 medium potatoes (peeled and diced)
- 1/4 c. butter
- 1 small onion, diced
- 2 stalks celery, diced
- 1/4 c. flour
- 1/4 c. cream
- 8 oz. pot pie noodles
- 2-3 cups mixed vegetables

Directions

1. Add chicken, chicken broth, poultry seasoning, herbs, celery seed, and salt and pepper to a large pot or instant pot.
2. Boil chicken using stovetop or instant pot.
3. Once cooked through, remove meat from broth, chunk into bite sized pieces, and set aside. Reserve chicken broth for future steps.
4. Meanwhile boil diced potatoes in salted water until fork tender. Drain. Set aside.
5. Melt butter in a saucepan over medium heat.
6. Add onions and celery and saute until soft.
7. Create a roux by whisking in flour, stirring constantly and cooking for one minute.
8. Whisk in cream and 2 cups of reserved chicken broth. Set aside.
9. In large pot or instant pot, bring the remaining reserved chicken broth to a boil.
10. Add in pot pie noodles. Cook until al dente.
11. Stir in mixed vegetables, cooked chicken chunks, cooked potatoes, and gravy mixture.
12. Combine and season with additional alt and pepper to taste. Add extra chicken broth to thin soup if needed.

a great freezer meal!

comfort food in soup form