

# CHICKEN & RICE SOUP

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## SERVINGS

20

## INGREDIENTS

11 ¼ c. Rice	½ c. butter
½ T. canola oil	½ c. flour
2 ½ cup water	2 qt. chicken bouillon
1 large onion, (small dice)	1 qt. half and half
1 c. carrots, (small dice)	1 t. salt
1 c. celery, (small dice)	1 lb. canned chicken

## INSTRUCTIONS

1. In a soup kettle, heat canola oil and toast rice grains. Add water. Cover and cook until rice is cooked. About 30 minutes. Cool and set aside.
2. In a separate soup kettle, melt butter. Add carrots, onions, celery. Cook until translucent. Add flour. Create a paste. Add chicken bouillon. Stir vigorously. Separately, heat half and half and temper into soup. Season with salt. To finish, add cooked rice and canned chicken.