



Creamy Chicken and Wild Rice Soup



Ingredients

0.5 cup butter
4 cups chicken broth
0.8 cup flour all-purpose
0.5 teaspoon pepper black
2 cups cup heavy whipping cream
4.5 ounce quick-cooking brown rice long grain wild with seasoning packet quick
0.5 teaspoon salt
2 cups water

2 chicken breast halves shredded boneless cooked

Equipment		
	bowl	
	sauce pan	
	whisk	
	pot	
Directions		
	In a large pot over medium heat, combine broth, water and chicken. Bring just to boiling, then stir in rice, reserving seasoning packet. Cover and remove from heat.	
	In a small bowl, combine salt, pepper and flour. In a medium saucepan over medium heat, melt butter. Stir in contents of seasoning packet until mixture is bubbly. Reduce heat to low, then stir in flour mixture by tablespoons, to form a roux.	
	Whisk in cream, a little at a time, until fully incorporated and smooth. Cook until thickened, 5 minutes.	
	Stir cream mixture into broth and rice. Cook over medium heat until heated through, 10 to 15 minutes.	
Nutrition Facts		
	PROTEIN 9.81% FAT 68.51% CARBS 21.68%	

Properties

Glycemic Index:19.63, Glycemic Load:6.49, Inflammation Score:-7, Nutrition Score:10.483478299949%

Nutrients (% of daily need)

Calories: 446.85kcal (22.34%), Fat: 34.23g (52.67%), Saturated Fat: 21.2g (132.48%), Carbohydrates: 24.37g (8.12%), Net Carbohydrates: 23.71g (8.62%), Sugar: 2.29g (2.55%), Cholesterol: 118.17mg (39.39%), Sodium: 726.14mg (31.57%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 11.03g (22.06%), Selenium: 21.35µg (30.5%), Vitamin B3: 5.06mg (25.29%), Vitamin A: 1240.7IU (24.81%), Vitamin B1: O.3mg (19.68%), Folate: 69.26µg (17.31%), Vitamin B2: O.28mg (16.28%), Manganese: O.31mg (15.61%), Phosphorus: 133.61mg (13.36%), Vitamin B6: O.26mg (12.89%), Iron: 1.81mg (10.06%), Vitamin B5: O.7mg (7.02%), Vitamin E: O.99mg (6.61%), Vitamin D: O.98µg (6.54%), Potassium: 204.14mg (5.83%), Calcium: 56.47mg (5.65%), Zinc: O.72mg (4.8%), Magnesium: 18.59mg (4.65%), Copper: O.09mg (4.41%), Vitamin B12: O.2µg (3.32%), Vitamin K: 3.21µg (3.06%), Fiber: O.65g (2.6%)