



## Wild Rice And Chicken Soup

CHIK01

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**Author** raymond  
**Supersedes** NA

**Target Time** 30 minutes

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**Pre-Checks**

There are no prerequisites for this dish.

**Tools and Materials Required**

Quantity	Description	Step
3 (10.5 ounce) cans	chicken broth	
2 cups	water	
1/2 cup	wild rice	
1/2 cup	chopped green onions	
1/2 cup	butter	
3/4 cup	all purpose flour	
3/4 teaspoon	salt	
1/2 teaspoon	poultry seasoning	
1/4 teaspoon	ground black pepper	
2 cups	heavy cream	
2 cups	cubed, cooked chicken meat	
1 (4 ounce) jar	sliced pimento peppers, drained	

**Key Reminders**

Make sure you wash all your bowls!

**Icon Legend**

Exclamation Mark

**Steps**

1. Combine the broth, water, and rice in a large soup pot, and bring to a boil. Reduce heat, and cover. Simmer for 35 to 40 minutes, until rice is tender.

2. Saute onions in butter or margarine in a medium saucepan, over low heat. Stir in flour, salt, poultry seasoning, and pepper. Cook, stirring constantly, until mixture is bubbly and thick. Stir in cream. Cook for 6 minutes, or until mixture thickens slightly, stirring

**Supplemental Information**

Chicken Soup

constantly. Stir into broth.

3. Add cubed chicken and pimientos. Heat through.

