

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Creamy Chicken Wild Rice Soup

½ cup	-uncooked Wild Rice
2 Tbsp	-butter
2 Tbsp	-flour
½ cup	-diced carrots
¼ cup	-diced celery
¼ cup	-chopped onion
½ cup	-sliced mushrooms
1 cup	-diced cooked chicken
½ tsp	-white pepper
1 ¾ cup	-chicken broth
1 cup	-half & half
	-dash of allspice
	-dash of salt



Untiedt's Vegetable Farm, Inc.

Visit us to learn more

www.UntiedtsWeGrowForYou.com

Directions:

Cook wild rice according to package directions, set aside. In a large skillet, melt butter and saute onions and celery until tender, adding mushrooms for last 5 min to soften. Whisk in spices and flour until thick, slowly add chicken broth, whisking into flour mixture until all blended. Heat to boiling, add remaining vegetables until tender. Stir in half & half, chicken, and rice, heat through, about 5 to 10 minutes, over low heat, stirring frequently so it doesn't burn.

Special Event or Canning Project?

Quantity Prices Available When You Pre-Order