

A Sutherland Belle

Chicken Pot Pie Soup

INGREDIENTS

- 4 large russet potatoes or the equivalent of 2 pounds
- 1 1/4 teaspoon salt, separated
- 1/2 teaspoon pepper
- 4 Tablespoons butter, divided
- 2 Tablespoons olive oil
- 3 medium boneless/skinless chicken breasts or 4 cups rotisserie chicken
- 1 yellow onion, diced
- 3 cloves garlic, minced
- 2 sticks celery, diced
- 1/4 cup flour
- 2 cups chicken broth
- 1 Tablespoon [Better than Bullion Roasted Chicken Base](#)
- 2 cups half-and-half or heavy cream
- 1 (10.5 ounces) can [Campbells Cream of Chicken Soup with Herbs](#)
- 1 1/2 Tablespoons Worcestershire sauce
- 1 1/2 teaspoons mustard powder
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 2 cups frozen carrots and peas
- 1/4 cup fresh chopped parsley
- Juice of 1/2 a lemon

INSTRUCTIONS

1. Peel and rinse the potatoes. Cut them into 1-inch slices and submerge them in 2 inches of water. Gradually bring to a boil and add 1 tsp salt. Cook until very fork tender. Drain, and mash with 2 Tablespoons of butter. Set aside.
2. To cook the chicken (Skip if using cooked chicken), add 2 Tablespoons olive oil to a 4-quart soup pot over medium-high heat. Sprinkle the chicken with 1/2 tsp salt + 1/4 tsp pepper and add it to the pot. Sauté until mostly cooked through, about 5-7 minutes per side. Remove and set aside. The chicken will continue to cook in the soup.
3. Add 2 Tablespoons of butter to the skillet. Add the onions and celery. Cook for 4 minutes. Add the garlic and cook for one more minute.
4. Add the flour and stir to combine. Cook for 1 minute to remove the raw flour taste, stirring frequently.

5. Add the chicken broth slowly into the flour/vegetable mixture. Use a silicone spatula to “clean” the bottom of the pot, adding flavor to the broth.
6. Slowly add the half-and-half, cream of chicken soup, Worcestershire sauce, mustard powder, thyme, rosemary, onion powder, and garlic powder.
7. Bring to a boil and reduce to a simmer. Add the potatoes and stir to combine. Use an immersion blender to combine or transfer to a blender in batches until it reaches your desired consistency.
8. Add the cooked chicken along with any juices and frozen vegetables. Heat for 15 minutes. Right before serving, stir in parsley and lemon juice.
9. Serve with my [Cheddar Bay Biscuits](#).