

A Sutherland Belle

Chicken, Broccoli & Swiss Casserole Soup

INGREDIENTS

- 3 medium boneless, skinless chicken breasts (about 2 ½ pounds) or 5 cups rotisserie chicken
- 1½ teaspoons kosher salt, separated
- 1 teaspoon fresh cracked black pepper, separated
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 yellow onion, diced
- 2 large carrots, diced
- 4 cloves garlic, minced
- 4 cups chicken stock
- 2 tablespoons whole-grain Dijon mustard
- ¼ teaspoon cayenne pepper (optional)
- 1 (0.5-ounce) pack of fresh poultry herbs, tied together (thyme, rosemary & sage)
- 1 (16-ounce) bag frozen broccoli cuts, thawed
- 1 cup heavy whipping cream
- 1 (10.5 ounces) can [Campbell's Cream of Chicken Soup with Herbs](#)
- 2 cups (8-ounces) shredded Swiss cheese
- 1 can Pillsbury Original Crescent Rolls (optional)
- ¼ cup grated parmesan cheese (optional)

INSTRUCTIONS

1. To cook the chicken (Skip if using cooked chicken), add 2 tablespoons olive oil to a 5-quart Dutch oven or soup pot over medium-high heat. Sprinkle the chicken with ½ tsp salt + ½ tsp pepper and add it to the pot. Sauté until mostly cooked through, about 5-7 minutes per side. Remove and let rest for 5 minutes. Shred or cut into bite-sized pieces. The chicken will continue to cook in the soup, so don't worry if it appears undercooked.
2. Add butter to the skillet. Add the onions and carrots. Cook for 5-6 minutes or until carrots begin to soften. Add the garlic and cook for one more minute.
3. Season with the remaining salt and pepper, Dijon mustard, and cayenne pepper if using.
4. Pour in the chicken broth and make sure to “clean” the bottom of the pot, adding flavor to the broth.
5. Add chicken back to the pot with the tied poultry herbs. Slowly simmer, covered for 15 minutes. Remove and discard herbs.
6. Meanwhile, preheat the oven to 325F.
7. To the soup, add broccoli and cook until heated through, about 3 minutes.
8. Pour in the heavy whipping cream and cream of chicken soup. Remove from heat and add Swiss cheese. Stir until cheese has melted.

9. Ladle soup into individual oven-safe bowls.
10. Unroll the crescent rolls and form one large rectangle. Cut into short strips to create a lattice topping for each bowl. Brush with melted butter and sprinkle with parmesan cheese.
11. Place the bowls onto a baking pan and bake for 10 minutes or until the pastry browns. To prevent burning, you may want to cover it with aluminum foil halfway through baking. Serve immediately.