

Creamy Chicken Soup Recipe

Ingredients:

Concentrated Chicken Broth (3 Tablespoons / 54 grams)

Water (3 cups / 680ml)

All-purpose flour (3 Tablespoons / 25.5 grams)

Yellow Onion (Medium x 1)

Carrot (Medium x 1)

Chicken Breast (1/2 pound)

Milk (1 cup/227ml)

1. Wash and dry the vegetables, Dice the onion and carrot, Slice Chicken Breast into bite size.
2. In a large pot heat 2 teaspoons of cooking oil on medium high until hot. Add the onion, carrot and chicken breast, stirring occasionally for 4-5 minutes or until lightly browned.
3. Add 2 1/2 cups of water to the pot and high heat until boils. Skim off the fat that rises to the top of the soup. Blend 3 Tablespoons of Chicken Soup Base into the pot and stir to dissolve.
4. Cover the pot, Turn down heat to low and continue cooking for 25 minutes.
5. While cooking, Combine 1/2 cup cold water and 3 Tablespoons of flour in a cup. Mix well to dissolve. Also prepare one cup of milk. Set them aside.
6. Remove the pot from heat, Mix flour solution again in a cup and slowly blend into the pot. Stir for 1 minutes.
7. Add one cup of milk and put over medium heat for about 1 – 2 minutes to thicken. Stir occasionally. Turn off the heat.