

Creamy Chicken and Wild Rice Soup

8oz sliced fresh mushrooms

1 cup chopped celery

¾ c chopped green pepper

¼ cup butter

1/3 cup flour

2 cans chicken broth or stock (about 28oz)

8oz Philadelphia cream cheese with chives and onions

½ cup whole milk

1 pkg Uncle Ben's Original Wild Rice prepared

1 ½ cups cubed chicken

3T dry sherry (optional)

Sauté celery, green pepper and mushrooms in the butter a large sauce pan until tender crisp

Blend in the flour slowly to coat. Cook 3-4 minutes. Gradually add broth stirring constantly until slightly thickened.

If you are going to prepare in a crock pot, it can be transferred now.

Stir in cream cheese and milk until well blended. Add prepared rice, chicken and sherry. Stir occasionally until thoroughly heated. Do not boil. Heat on low or warm if it's in a crock pot.