

## Creamy Chicken and Mushroom Soup

Serves 6

- 232 g boneless, skinless chicken thighs, *cut into 2.5-cm chunks*
- Kosher salt and freshly ground black pepper, *to taste*
- 2 T olive oil
- 28 g unsalted butter
- 232 g button mushrooms, *thinly sliced*
- 1 onion, *diced*
- 3 carrots, *peeled and diced*
- 2 ribs celery, *diced*
- 3 cloves garlic, *minced*
- ½ tsp dried thyme
- 30 g all-purpose flour
- 960 ml chicken stock
- 1 bay leaf
- 120 ml half and half, *or more, (½ heavy cream + ½ whole milk)*
- 2 T chopped fresh parsley leaves



1. Season **chicken thighs** with salt and pepper, to taste.
2. Heat **olive oil** in Dutch oven over **medium heat**.
3. Add **chicken** to the Dutch oven and cook until golden, **about 2-3 minutes**; set aside.
4. Melt **butter** in the Dutch oven over **medium heat**.
5. Add **mushrooms, onion, carrots** and **celery**. Cook, stirring occasionally, until tender, **about 3-4 minutes**.
6. Stir in **garlic** and **thyme** until fragrant, **about 1 minute**.
7. Whisk in **flour** until lightly browned, **about 1 minute**.
8. Stir in **chicken stock, bay leaf** and **chicken**, and cook, stirring constantly, until slightly thickened, **about 4-5 minutes**.
9. Stir in **half and half** until heated through, **about 1-2 minutes**; season with **salt** and **pepper**, to taste. If the soup is too thick, add more half and half as needed until desired consistency is reached.
10. Serve immediately, garnished with **parsley**, if desired.