



Chicken Soup with Vegetables



 Yield: 8-10 servings

 Preparation: 45 minutes

 Cooking: 1 hour 45 minutes

900 g (2 lb) of chicken thighs, bone in, skin on
2 L (8 cups) of chicken broth
2 bay leaves
115 g (1/4 lb) of **Neilson, Dairyland or Baxter unsalted butter**
180 ml (3/4 cup) of all-purpose flour
Freshly ground salt and pepper
250 ml (1 cup) of leeks, julienned
250 ml (1 cup) of carrots, julienned
250 ml (1 cup) of celery, julienned
160 ml (2/3 cup) of rutabaga, julienned
250 ml (1 cup) of **Neilson, Dairyland or Baxter milk**
80 ml (1/3 cup) of **Dairyland 33% or 36% whipping cream**
30 ml (2 tbsp) of chopped parsley
15 ml (1 tbsp) of chopped chives

Place the chicken thighs in a large casserole, add the broth and bay leaves and bring to a boil. Reduce heat, cover and simmer for 45 minutes.

Transfer the chicken pieces to a plate and let cool. Strain the broth into another casserole and add more stock as needed to obtain 2 L (8 cups). Keep hot.

In a casserole, melt the butter and add the flour. Stir with a wooden spoon and cook over low heat for 5 minutes until cooked, without browning. Slowly add the hot broth in batches, whisking as you go. Bring to a boil, reduce the heat and simmer, uncovered, for 40 minutes. Season with salt and pepper and set aside.

Remove the chicken from the bones and cut into 1 cm (1/2 in) pieces. Refrigerate.

Bring a pot of salted water to a boil. Add all the julienned vegetables and cook for 2 minutes in order to blanch. Strain and rinse immediately under cold water.

Add the vegetables and cooked chicken to the soup. Add the milk and cream and reheat, stirring gently.

Garnish with fresh herbs and serve.

Fueled by *Saputo*