

Pot Pie Soup
from Sherri Kelly

8 chicken breasts (seasoned with salt/pepper & Extra Virgin Olive Oil)
3 large carrots (diced)
4-5 celery hearts (leaves too)
4 small Yukon gold potatoes (small dice)
1 small sweet onion
1 small bag frozen peas
1 small bag frozen corn
½ lb fresh green beans
4 sprigs fresh thyme (leaves only)
3 stems fresh Italian parsley (leaves only & chopped)
12 cups chicken stock
2 T flour
2 cups heavy cream
Biscuits
Salt & Pepper

Roast chicken breast on 400 until almost done, meanwhile dice and sauté carrots, celery, onions & potatoes, add thyme & Italian parsley and salt & pepper to taste.

Chopped chicken and add along with juices from chicken to above sauté. Add chicken stock (thin with water if too strong), add in frozen veggies & green beans. Mix together flour & cream until flour is dissolved, slowly add in to chicken soup mixture until desired creaminess. To serve, drop a biscuit to a bowl and ladle over the soup—yummy!!!!!!!!!!

Look for this on my website soon—www.figtreemarket.com