Creamy Chicken Soup

Roux

4 T flour

2 T olive oil

2 T butter – unsalted

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4 stalks carrots, peeled and chopped

2 stalks celery, chopped

1 sweet yellow onion – diced

4 cups chicken stock or broth (or a combo) – low salt or unsalted

3½ cups 2 % milk

2 T chicken base granules

1 t fresh cracked pepper

1 T dried parsley

3 bay leaves

1½ t Herbs of Provence (provincial herbs)

¼ t garlic powder

3 cups rotisserie chicken – cubed or shredded and cooked

shredded Parmesan cheese

Heating the oil and butter in pot then sprinkling the flour on top.

Whisk together until fully absorbed and turns almost golden.

Take off the heat and set aside while combining other ingredients.

Melt remaining butter in pot.  Add vegetables and cook until tender.

Combine remaining ingredients.

Add to pot with vegetables and bring to a boil.

Simmer until thickened and creamy.  Ladle into bowls.