Creamy Chicken and Wild Rice Soup

5 slices bacon

1 cup chopped onion

1 cup thinly sliced carrot

1/2 cup thinly sliced celery

8 ounces sliced mushrooms

4 cloves garlic, minced

4 cups chicken broth

1 cup water

4 cups kale

1 teaspoon salt

1/2 teaspoon pepper

6 ounces shredded rotisserie chicken breast

1 cup wild rice

1 cup half and half

1/3 cup flour

Cook bacon in Dutch oven on stove top. Remove from pan and reserve 1 T. drippings.

Add onion, carrots and celery to pan. Saute 3 minutes in reserved fat.

Add thyme, mushrooms and garlic and cook 5 minutes.

Add stock and water and bring to a boil. Reduce heat and simmer 8 minutes.

Add kale, salt and pepper. Cook 3 minutes.

Stir in chicken and rice.

Whisk together half and half and flour.

Stir into soup.

Ladle into bowls and top with bacon.