Creamy Chicken and Mushroom Soup

1 tablespoon olive oil

8 ounces boneless, skinless chicken thighs, cut into 1-inch pieces

Kosher salt and freshly ground black pepper

2 tablespoons unsalted butter

3 cloves garlic, minced

8 ounces cremini mushrooms, thinly sliced

1 onion, diced

3 carrots, peeled and diced

2 stalks celery, diced

1/2 teaspoon dried thyme

1/4 cup all-purpose flour

4 cups chicken stock

1 bay leaf

1/2 cup half and half

2 tablespoons chopped fresh parsley leaves

1 sprig rosemary

Heat oil in dutch oven. Season chicken with salt and pepper.

Add to skillet and cook until cooked through.

Remove from pan.

Melt butter Dutch oven. Add garlic, mushrooms, onion, carrots and celery.

Cook until tender, about 3-4 minutes.

Stir in thyme until fragrant, about 1 minute.

​Whisk in flour until lightly browned, about 1 minute.

​Whisk in chicken stock, bay leaf and chicken thighs, and cook, whisking constantly, until slightly thickened, about 4-5 minutes.

​Stir in half and half until heated through, about 1-2 minutes; season with salt and pepper, to taste.

Garnish with rosemary and parsley.