Creamy Chicken Noodle Soup

2 chicken bouillon cubes

4 cups of chicken soup stock

1 cup water

5 Tablespoons of butter

2 cups chopped carrots

2 cups chopped celery

1 cup chopped onion

2-10 oz. cans of cream of chicken soup

2 cups half and half

3 Tablespoons of butter

3 Tablespoons of all-purpose flour

2 cups of cooked diced chicken

4 cups of cooked noodles

Salt and Pepper to taste

Melt 2 Tablespoons butter in skillet. Add carrots, celery and onion. Cook until translucent and softened.

Add broth, water and bouillon. Bring to a boil.

Melt 3 Tablespoons butter in small pan. Add flour and whisk until combined. Cook and stir 2 minutes.

Add half and half and soup. Bring to a boil and cook and stir 3 minutes.

Add flour mixture to soup.

Add chicken and noodles.