

KIM'S CREAMY CHICKEN VEGETABLE SOUP

- 2 1/2 c. boiled or baked chicken, cubed
- 2 carrots, sliced
- 2 stalks celery, sliced
- 1 onion, chopped
- 1 c. broccoli, chopped
- 3 c. chicken broth
- 6 tablespoons butter
- 5 tsp. flour
- 6 c. milk
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 tbsp. basil & thyme

In large saucepan sauté' vegetables in 3 tablespoons butter. In another saucepan melt 3 tablespoons butter, stir in flour, and add milk and chicken broth. Slowly bring to a boil and stir until thickened to consistency of cream. When vegetables are soft, add spices, chicken, and stir in milk mixture. Heat through and simmer 10 minutes.