



Rotisserie Chicken Mushroom Soup



Ingredients:

- 2 TBLs
- 1 TBL olive oil
- 1 small onion, finely chopped
- 2 garlic cloves, minced
- 2 cups mixed mushrooms (button and cremini), sliced
- 2 TBLs all-purpose flour
- 4 cups chicken broth
- 1 cup heavy cream
- 2 cups rotisserie chicken, shredded
- 1 teaspoon fresh thyme
- 1 teaspoon fresh rosemary, minced
- Salt and freshly ground black pepper, to taste
- 2 TBLs fresh parsley, chopped (for garnish)

Method:

1. Heat butter and olive oil in a large Dutch oven over medium heat. Add the onion and garlic, cooking until softened, about 2-3 minutes, then stir in the mushrooms and sauté until golden brown, about 5-7 minutes.
2. Sprinkle the flour over the mushrooms and stir well to coat. Gradually pour in the chicken broth, whisking continuously to avoid lumps.
3. Bring the mixture to a gentle simmer. Stir in the heavy cream, shredded rotisserie chicken, thyme, and rosemary. Cook for 10-15 minutes, stirring occasionally, until the soup thickens slightly.
4. Add salt and pepper to taste. Ladle the soup into bowls and garnish with fresh parsley.