

Chicken Cordon Bleu Soup

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Creamy, cozy and very filling!

- $\frac{1}{4}$ cup unsalted butter
- 1 small yellow onion diced
- 2 carrots diced
- 2 ribs celery diced
- 1 tablespoon minced garlic
- 1 teaspoon paprika
- 1 teaspoon salt more or less to taste
- $\frac{1}{2}$ teaspoon pepper
- 32 oz chicken broth
- 1 pint heavy cream
- 2 tablespoons dijon mustard
- 4 cup cooked and cubed chicken about 1 pound (leftovers work well too)
- 1 8 oz package cubed ham leftover holiday ham works great, too!
- 1 8 oz block cream cheese cubed and softened to room temperature
- Swiss cheese shredded for serving

1. Melt butter in a large stockpot over medium heat.
2. Once melted, add onion, carrots, celery, garlic,

paprika, salt and pepper.

3. Cook, stirring regularly, until the carrots have softened, about 10 minutes.
4. Add in the chicken broth, cream, dijon mustard, chicken, ham, and cream cheese, then cook, stirring regularly, until the soup is hot and the cream cheese has melted.
5. Taste and re-season, if necessary, then spoon into bowls and serve with shredded Swiss cheese

Main Course, Soup
soup