

# CHICKEN POT PIE SOUP

yield: 4 SERVINGS    prep: 20 MINUTES    cook: 25 MINUTES    total: 45 MINUTES

Everyone's favorite pot pie in soup form! Simple to make and so so cozy and comforting! Serve with warm biscuits for a complete meal!

★★★★★ 4.9 stars (68 ratings)

## INGREDIENTS

- **5 tablespoons** unsalted butter, *divided*
- **1 1/4 pounds** boneless skinless chicken breasts, *cut into 1-inch chunks*
- Kosher salt and freshly ground black pepper, *to taste*
- **1** onion, *diced*
- **3** carrots, *peeled and diced*
- **3 ribs** celery, *diced*
- **3 cloves** garlic, *minced*
- **1 teaspoon** poultry seasoning
- **5 tablespoons** all-purpose flour
- **1/3 cup** dry white wine
- **4 cups** chicken stock
- **1** bay leaf
- **1 cup** fresh cut green beans
- **1/2 cup** heavy cream
- **1/4 cup** chopped fresh parsley leaves
- **1 1/2 teaspoons** white wine vinegar

## INSTRUCTIONS

1. Melt 1 tablespoon butter in a large stockpot or Dutch oven over medium high heat. Season chicken with salt and pepper, to taste. Add chicken to the stockpot and cook until golden, about 2-3 minutes; set aside.
2. Reduce heat to medium; melt remaining 4 tablespoons butter. Add onion, carrots and celery. Cook, stirring occasionally, until tender, about 3-4 minutes. Stir in garlic and poultry seasoning until fragrant, about 1 minute.

- Whisk in flour until lightly browned, about 1 minute.
- Stir in wine, scraping any browned bits from the bottom of the stockpot.
- Stir in chicken stock and bay leaf. Bring to a boil; reduce heat and simmer until flavors have blended, about 10-12 minutes.
- Stir in green beans, heavy cream and chicken; simmer until green beans are tender and soup has thickened, about 3-4 minutes.
- Stir in parsley and vinegar; season with salt and pepper, to taste.
- Serve with Flaky Mile High Biscuits, if desired.

This ***Chicken Pot Pie Soup*** recipe is brought to you by **DAMN DELICIOUS**

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