

Cream Potato Chicken Soup



Contain : 

Spiciness :  NONE

Serves : 



Prep Time : 20mins Cooking Time : 70mins

Ingredients :

1/2 cup	butter
1/2 cup	all-purpose flour
1	onion, chopped
1 bunch	chopped fresh chives
2 quarts	heavy cream
2 cups	water
1 quart	milk
3 tbsps	ground cumin
2 tbsps	salt
2 tbsps	ground black pepper
2 tbsps	garlic powder
2 tbsps	dried thyme
4	potatoes, peeled and cubed
1 pound	skinless, boneless chicken breast halves - cut into cubes
3 tbsps	chopped fresh parsley
2 tbsps	Seafood Stock

Instructions :

1. Melt the butter in a large pot over medium heat.
2. Stir in the flour until absorbed thoroughly by the butter.
3. Add the onion and chives and saute for 5 minutes. Pour in the cream, seafood stock, water, milk, cumin, salt, ground black pepper, garlic powder, thyme, potatoes and chicken.
4. Reduce heat to low and let simmer for 1 hour.
5. Remove from heat, let cool slightly, pour into individual bowls and garnish each with parsley.



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