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Creamy Chicken Soup

- 3 T - butter
- 1 1/2 c - chopped onion
- 1 t - thyme
- 2 - bay leaves
- 1 t - minced garlic or 1 garlic clove
- 2 lb - baby carrots, or large carrots, chopped
- 4 c - water
- 4 t - chicken soup base
- 1 c - sour cream, optional

Melt butter, add onion, thyme, bay leaves and garlic. Cook until onion is tender. Add remaining ingredients except sour cream. Simmer until carrots are tender. Puree in blender.

Serve with sour cream if desired.

