



Dairy Isle Chicken Pot Pie Soup

Ingredients

- 2 tbsp of butter
- 2 tbsp of olive oil
- 4 large carrots medium dice
- Two stalks of celery medium dice
- Two medium onions medium dice
- 2 tbsp of summer savory
- 2 tsp of sage
- Two teaspoons of thyme
- One teaspoon of salt
- 2 teaspoons of pepper
- 2 cups of cooked chicken, white and brown meat
- 8 cups of chicken stock
- 2 tbsp of chicken bovril
- 3 large yellow potatoes medium dice
- 2 cups of frozen peas
- One can of Dairy Isle evaporated milk

Method

Combine the butter and olive oil in a heavy bottom pan and heat, add the carrots, celery, and onion, stir to coat and saute for 3 to 4 minutes, add the spices and cook for another 3 to 4 minutes or until the carrots begin to soften. Stir in the chicken meat and add the stock, and bovril once the stock is heated at the peas and the potatoes and cooked for 20 minutes or until the potatoes are tender. Add the can of Dairy Isle evaporated milk and he through. Serve