

Chicken Pot Pie Soup

2 Tbsp olive oil

1/2 cup chopped onion

1/2 cup chopped celery

1 cup chopped carrots or sliced baby carrots (coins)

3 cups potatoes, peeled and cut into 1/2" potatoes

2 cups water

1 quart chicken broth

1 tsp salt

1/4 tsp pepper

1 cup frozen lima beans

1 cup frozen corn kernels

1 cup frozen tiny green peas

3 - 4 chicken breast, cooked and chopped

1/2 cup heavy cream

1 1/2 cup half-and-half

1/2 cup instant flakes

Heat oil over medium heat; add onion, celery, carrots. Cook 8 - 10 minutes, stirring occasionally.

Add potatoes, water, broth, salt, pepper; bring to boil. Add lima beans and corn; return to boil; cook 10 minutes or until vegetables are tender. Add green peas; return to boil.

Reduce heat, add chicken, cream, half-and-half; bring to a simmer. Add potato flakes and simmer 10 - 15 minutes, stirring occasionally.