

Homemade Condensed Cream of Chicken Soup

★★★★★
5 from 3 votes**Prep Time**

2 mins

Cook Time

8 mins

Total Time

10 mins

A Condensed Cream of Chicken Soup that is thick and creamy, just like Heinz. This version does not have an ounce of the flouriness that you will find in some recipes!

Course: Soup

Servings: 2

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Ingredients

- 3 tbsp / 50g / 1.5 oz butter
- 1/2 cup flour
- 1 1/2 cups chicken broth
- 3/4 cup milk
- 1/2 tsp salt
- 1/4 tsp paprika
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 tsp freshly-ground black pepper
- 1/8 tsp. dried thyme (or sub with oregano or parsley)

Instructions

1. Melt butter in medium saucepan over medium heat.
2. Add flour and stir until well combined - it will become a sand like consistency.
3. Turn heat down to medium low and cook for 3 minutes. As you cook, you will notice it will start becoming "wet". You will be able to "hear" the wetness as your stir it.
4. Remove from heat and pour in about 1/2 cup of chicken broth, then whisk briskly then once combined, pour in another 1/2 cup of chicken broth, whisk, then and return to the stove.
5. Turn the stove up to medium high and add the remaining chicken broth, milk and spices, continuing to whisk so the bottom doesn't get thick and stick to the base of the pan.
6. Once bubbles start to appear, cook for 2 minutes until it becomes quite thick, about the thickness of tomato sauce.
7. Remove from heat immediately. As it cools it will thicken even more and become the consistency of condensed soup.

To Use

1. Saute vegetables of choice in a little butter (I use garlic, onion, carrots and capsicum/bell peppers). Add entire quantity of Condensed Cream of Chicken Soup with 2 cups of milk and heat on stove. Adjust thickness with milk / water and season to taste with salt and pepper. Serve with croutons and fresh thyme.

Recipe Notes

1. You can refrigerate this for up to 4 days or freeze it for up to 2 months.
2. This cannot be canned as it has dairy in it.

Another great recipe by www.recipetineats.com