



Chicken Pot Pie Soup



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Introduction

Chicken Pot Pie Soup is a delightful twist on the classic chicken pot pie, offering all the rich flavors and creamy textures in a warm, comforting bowl of soup. This recipe captures the essence of the beloved pie without the need for a crust, making it a perfect option for cozy nights at home. Enjoy this hearty soup that's not only delicious but also easy to prepare.

Detailed Ingredients with measures

Chicken Breast – 2 cups, cooked and shredded
Vegetable Broth – 4 cups
Heavy Cream – 1 cup
Carrots – 1 cup, diced
Celery – 1 cup, diced
Onion – 1 cup, diced
Frozen Peas – 1 cup
Dried Thyme – 1 tsp
Dried Rosemary – 1 tsp
Salt – to taste
Black Pepper – to taste
Butter – 2 tbsp
Flour – 1/4 cup
Corn Starch – 2 tbsp (optional, for thickness)

Prep Time

The preparation time for Chicken Pot Pie Soup is approximately 15

minutes. This includes gathering ingredients and chopping necessary vegetables for the recipe.

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: Serves 6-8 people

This Chicken Pot Pie Soup is sure to warm your heart and satisfy your taste buds, making it an ideal meal for family dinners or gatherings. Enjoy the creamy richness and comforting flavors that this soup brings to the table.



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Detailed Directions and Instructions

Step 1: Prepare the Vegetables

Start by dicing 1 medium onion, 2 carrots, and 2 celery stalks. Set them aside for later use.

Step 2: Cook the Chicken

In a large pot, heat 2 tablespoons of olive oil over medium heat. Add the diced chicken breast and cook until browned and fully cooked, about 5-7 minutes. Remove the chicken from the pot and set aside.

See also [Sausage Potato Casserole](#)

Step 3: Sauté the Vegetables

In the same pot, add the prepared onion, carrots, and celery. Sauté for about 5 minutes until the vegetables are tender.

Step 4: Make the Soup Base

Add 1/4 cup of flour to the pot with the sautéed vegetables. Stir to coat the veggies in flour, cooking for an additional minute. Gradually pour in 4 cups of chicken broth while stirring continuously to avoid lumps.

Step 5: Add Seasonings and Chicken

Stir in 1 teaspoon of dried thyme, 1 teaspoon of garlic powder, and the cooked chicken. Allow the mixture to simmer on medium heat for about 10-15 minutes.

Step 6: Add Cream and Peas

Once the soup has thickened slightly, lower the heat and stir in 1 cup of heavy cream and 1 cup of frozen peas. Cook for an additional 5 minutes until heated through.

Step 7: Serve the Soup

Taste and adjust seasoning with salt and pepper as needed. Serve the chicken pot pie soup hot, garnished with fresh parsley if desired.

Notes

Note 1: Chicken Variants

Feel free to use rotisserie chicken for a quicker preparation. Just shred the chicken and add it when you add the seasonings.

Note 2: Vegetable Options

You can add other vegetables such as corn or potatoes if desired. Just be sure to adjust the cooking time accordingly.

Note 3: Storage

This soup can be stored in an airtight container in the refrigerator for up to 3-4 days.

Note 4: Freezing

For longer storage, you can freeze the soup for up to 3 months. Thaw in the refrigerator before reheating.

See also [Chicken Stuffing Casserole](#)

Note 5: Thickness Adjustment

If you prefer a thicker soup, allow it to simmer longer, or add more flour mixed with a bit of broth to avoid lumps.



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Cook techniques

Making A Flavorful Base

Start by sautéing onions and garlic in butter to create a rich and aromatic foundation for the soup. This step helps to enhance the overall flavor.

Utilizing Rotisserie Chicken

For a quicker preparation, use rotisserie chicken. It adds depth of flavor and saves cooking time, making the meal more convenient.

Thickening The Soup

Use a combination of flour and broth to achieve the desired thickness. Gradually whisk in the flour to avoid lumps and achieve a smooth consistency.

Incorporating Vegetables

Add a mix of vegetables such as peas and carrots for added texture and nutrition. Make sure to cook them until they are tender but still vibrant.

Using Herbs for Added Flavor

Incorporate fresh or dried herbs like thyme and parsley to give the soup an aromatic lift. This enhances the overall taste profile of the dish.

Final Adjustments

Taste the soup before serving and adjust the seasoning as needed. This ensures the flavors are balanced and to your liking.

FAQ

Can I use frozen vegetables in this recipe?

Yes, frozen vegetables can be used. Just make sure to adjust the cooking time accordingly.

How do I store leftover chicken pot pie soup?

Store the leftover soup in an airtight container in the refrigerator for up to 3-4 days.

Can I freeze the soup?

Yes, you can freeze the soup. Make sure to let it cool completely before transferring it to freezer-safe containers.

See also [Chicken Fajitas Delight](#)

What can I serve with chicken pot pie soup?

Great accompaniments include crusty bread, biscuits, or a simple side salad.

Can I make this soup vegetarian?

Yes, you can use vegetable broth and substitute chicken with a variety of beans or additional vegetables for a vegetarian version.



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Conclusion

The Chicken Pot Pie Soup offers a comforting and hearty meal that's easy to prepare and full of flavor. Its creamy texture and delightful ingredients make it a perfect dish for chilly days, providing that beloved chicken pot pie experience in a soup form. This dish is perfect for serving family and friends, ensuring everyone leaves satisfied and warm.

More recipes suggestions and combination

Vegetable Soup

A healthy and vibrant blend of seasonal vegetables simmered in a flavorful broth, making a light and nourishing alternative.

Beef Stroganoff Soup

Rich and creamy beef stroganoff transformed into a hearty soup, served with egg noodles for a complete meal.

Chicken Noodle Soup

A classic favorite featuring tender chicken, noodles, and vegetables in a savory broth, perfect for a quick and comforting meal.

Potato Leek Soup

A creamy and flavorful soup made with potatoes and leeks, offering a smooth texture and a wonderful taste.

Split Pea Soup

A hearty soup made with split peas and seasonings, providing a comforting and protein-rich option for a satisfying meal.



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