**Panera Chicken and Wild Rice Soup**

**INGREDIENTS**

* 6 cups chicken broth
* 2 boneless chicken boneless breast halves, cooked and cubed
* 1 (6-ounce) package quick-cooking long-grain wild rice blend + seasoning packet\*
* 1/2 teaspoon ground black pepper
* 1/2 cup all-purpose flour
* 3/4 cup butter
* 1 cup carrot, diced
* 1 cup celery, diced
* 1 cup onion, diced
* 3 cups light cream

**DIRECTIONS**

1. Combine the pepper and flour. Set the mixture aside.
2. In a large pot over medium heat, combine the broth and chicken and bring it to a boil. Stir in the rice. Cover and remove it from heat.
3. Melt the butter in a medium saucepan over medium heat. Add the carrots, celery, and onion and cook, stirring occasionally, for 5 minutes. Stir in the rice seasoning packet and cook further until the vegetables are softened, about 5 more minutes.
4. Add the pepper-flour mixture and stir constantly until a roux is formed. Continue to stir for 3-4 more minutes to cook the flour.
5. Gradually whisk in the cream until smooth. Cook it for 5 more minutes, or until it’s thick.
6. Pour the cream broth into the pot of chicken and rice. Cook it over medium heat until the rice is ready, about 15 to 20 minutes. Serve it and enjoy!
7. **\*Alternative Method for Traditional Rice:**

Cook the rice in the broth for 25 minutes over medium heat before combining it with the cream stock.