

Chicken and Vegetable Supper Soup

6 cups chicken broth
1/2 cup rice
3 medium-size carrots, thinly sliced
3 stalks celery, thinly sliced
2 small zucchini, thinly sliced

6 Tbs butter or margarine
6 Tbs flour
1 pint half-and-half or milk

About 4 cups diced cooked chicken
1/2 cup thinly sliced green onion
Salt and pepper
1/4 cup minced parsley

In kettle bring broth to a boil. Add rice; cover and simmer for 10 minutes. Add carrots, celery, and zucchini; cover and simmer until Vegetables are crisp-tender (about 10 more minutes). Meanwhile over medium heat, melt butter. Blend in flour and cook, stirring until bubbly. Gradually pour in half-and-half; then stir in about a cup of the broth from the soup and continue cooking until sauce thickens, then stir into soup. Add chicken, and green onions. Season to taste with salt and pepper. Cook until heated through. Sprinkle with parsley.