

Rosemary's Chicken Vegetable Stew

Submitted By: Rosemary Schatzman

Prep and Cook Time: 60-75 min. | Serves 8-10

Ingredients:

2 tbsp. extra virgin olive oil
2 tbsp. unsalted butter
1 large onion, diced
2 tsp. minced garlic
8 oz. mushrooms, sliced
1/4 cup flour
1/2 cup dry white wine
4 cups chicken stock
1 tsp. *Better Than Bouillon Chicken* base
4 celery ribs, chopped
5 medium carrots, peeled and sliced (in rounds)
3 Yukon gold potatoes, peeled and diced
1 tbsp. fresh thyme, minced
1 tbsp. flat leaf parsley, minced
The meat from two Rotisserie Chickens from the deli - (take meat off, remove skin, and shred)
1 jar turkey gravy
Kosher salt and freshly ground black pepper, to taste,
1/2 cup nonfat Half & Half

Directions:

Heat oil and butter in a large heavy bottomed pot or Dutch oven over medium-high heat. Add the onion and cook until softened and golden, about 8 minutes.

Add garlic and mushrooms. Season with salt, and cook until mushrooms have released their water and are beginning to brown, another 8 minutes.

Stir in flour and cook 2-3 minutes. Slowly pour in wine and stock, continually stirring. Mix in *Better than Bouillon Chicken* and then add celery, carrots, and potatoes. Bring to a boil and reduce to a simmer. Add herbs. Cover and simmer 30-40 minutes until vegetables are tender, stirring occasionally.

Add turkey gravy, salt, pepper and shredded chicken. Stir in Half & Half and simmer until heated through. Ladle into bowls and serve. Sprinkle with parsley and Parmesan cheese if desired.