

Buffalo Chicken Soup

By Tara Miller

- 1 Rotisserie Chicken (deli chicken) or 2.5 lbs of cooked chicken chopped (left over, sautéed, roasted, etc)
- 2 tbsp butter or olive oil
- 1 bag of frozen mirepoix vegetable mix (I buy mine at Kroger)
- 28 oz of chicken broth or stock
- 1.5 cup milk (any kind is fine)
- 1 tsp buffalo sauce or wing sauce (I use Texas Pete Buffalo Sauce)
- 3 cups of shredded pizza cheese (Must have mozzarella and parmesan cheese)
- 1/3 cup of all purpose flour

Directions:

Cook chicken if not already cooked. In a Dutch oven, melt butter or add olive oil over medium heat. Add Mirepoix mix, cook and stir until tender. Stir in chicken broth, milk and buffalo sauce.

In a medium bowl mix shredded cheese and flour. Stir together or mix well with hands. Add a handful at a time to soup, stirring until melted then add more till all cheese mix is added and melted. Stir in chicken and heat through and serve.

Top with additional wing/buffalo sauce to taste.

