

## Creamy Chicken & Rice Soup

2 pkgs. Uncle Ben's Original Wild and Long Grain Rice  
6 boneless chicken breast halves  
3 T. butter  
8 oz. mushrooms, chopped  
1 c. onion, chopped  
1 c. carrots, chopped  
1-8oz. 1/3 fat free cream cheese  
48 oz. chicken broth  
1-12 oz. can evaporated milk (I used fat free)

Prepare rice according to package.

Boil chicken breasts in water seasoned with Lawry seasoning salt. Shred when cool enough to handle. Reserve approx. 2 cups of cooking water. Set chicken and water aside.

Saute' mushrooms, onions, carrots in butter until transparent in large soup pot.

Add cream cheese to sautéed mixture. Melt and blend

Add chicken broth and evaporated milk.

Add chicken and rice. Season with salt and pepper.

Rice will expand and thicken. If desired add approx. 2 cups of reserved cooking broth to thin.