

# Buffalo Chicken Soup - Tanyalynnette Raine Grimes

## INGREDIENTS:

3 lbs chicken breasts(cubed)  
2 cups holy trinity (onion, celery, bell pepper)  
Salt, Pepper  
1 cup corn  
1 cup green peas  
1 cup peas  
1 cup carrots  
9 ounces tomato paste  
9 cups organic chicken bone broth  
16 ounces heavy cream  
2 tbs cornstarch  
1 tbs Adoboo  
1-2 tsp sriracha to taste  
Softened farmers cheese  
4 tbs butter

## RECIPE:

Cube chicken

In a separate container mix the cornstarch & 1/2 of the Adoboo.  
Toss chicken in mixture. Sauté coated chicken with olive oil and  
cook until golden brown

Put chicken into crockpot

In the same pan, deglaze pan with remaining butter and make a  
roux with flour and 1/2 of heavy cream. Add to crockpot

Cook holy trinity down and then add to crockpot.

Add ALL remaining vegetables to the crockpot.

Add 4 tbs of tomato paste to crockpot, add remaining heavy  
cream, start with 1 tbs sriracha.

Add chicken stock to fill crockpot

Stir in S&P to taste as well as more sriracha if needed.

Cook on high for 3-4 hours

Cook on low 4-6 hours stirring occasionally

Serve in bowls. Add dollop of softened farmers cheese in each  
individual bowl.