

Creamy Chicken and Farro Soup



FOODSERVICE

SERVING SIZE: 20

Ingredients

- 1/2 pound Unsalted Butter
- 1/2 pound All-Purpose Flour
- 2 cups Chicken Stock
- 1 pound Chicken Breast, cooked and shredded
- 1 1/2 pints Whole Milk
- 2 tablespoons Olive Oil
- 2 each Onion, Minced
- 1 ounce Garlic, minced
- 2 tablespoons Thyme, Chopped
- 4 cups **Furmano's Fully Cooked Farro**, Drained & Rinsed
- 2 tablespoons Black Pepper Flakes
- As Needed Kosher salt as needed

In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.

Preparation

1. Prepare the blonde roux by melting butter over a low heat, stir in the flour and cook for about two minutes. Reserve.
2. In a medium size pot stir heat up olive oil and add in onion and caramelize. After onions have caramelized add in garlic and cook over medium heat.
3. Add fresh chopped thyme in pot and let cook. Add stock into pot and bring to a simmer.
4. While on a simmer whisk in the roux and add milk and bring to a simmer.
5. Add chicken and Farro and stir and bring to a simmer.
6. Add salt and pepper. Heat to 165°F.

Copyright 2024 Furmano's. All Rights Reserved.

