

Our State eats

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Fireside Stew

Yield: 6 to 8 servings.

- 1 whole roasted chicken, deboned
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons salted butter
- 1 medium sweet onion, chopped
- 2 stalks celery, sliced
- 2 medium carrots, peeled and chopped
- 2 tablespoons all-purpose flour
- 1 teaspoon poultry seasoning
- 1 teaspoon smoked paprika
- 8 cups chicken stock
- 4 ounces cream cheese, at room temperature
- 4 cloves garlic, minced
- 2 Yukon gold potatoes, peeled and cut into 1-inch cubes
- 1 bay leaf
- 2 cups frozen peas
- Kosher salt and ground black pepper to taste
- ½ cup parsley, chopped (for garnish)

Shred the roasted chicken meat with 2 forks and place in a bowl. Set aside.

Heat olive oil and butter in a large pot over medium heat. Add onion, celery, and carrots. Cook for 5 minutes, stirring occasionally. Stir in the flour, poultry seasoning, and paprika. Cook for another 5 minutes.

Stir in the chicken stock, cream cheese, and garlic. Add chicken, potatoes, and bay leaf. Simmer over low heat for 20 minutes, or until potatoes are fork-tender. Stir in frozen peas. Simmer for 10 minutes. Taste and season with salt and pepper, if needed. Discard bay leaf. Garnish with parsley and serve.



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