



[Buffalo Chicken Wing Soup Recipe](#)
found on [Ann's Entitled Life \(click here\)](#)

Prep Time:30 minutes

Cook time:60 minutes

Ingredients:

- 12 Green Onions, sliced lengthwise and then sliced thin
- 6 Celery Stalks, sliced lengthwise and then sliced thin
- 3/4 cup Unsalted Butter
- 1/2 cup Flour
- 3 cups Milk
- 3 cups Low Sodium Chicken Broth
- 4 cups Chicken or Turkey, cooked and diced
- 3/4 cup Frank's Hot Sauce
- 16 oz Cream Cheese, cubed
- 1 tsp Cayenne Pepper
- 1 tsp Onion Powder
- 1 tsp Garlic Powder

Directions:

- Over medium heat in a large pot, melt butter and then sauté onions and celery until soft, approximately 5 minutes.
- Stir in flour until smooth.
- Slowly add milk, then broth, stirring constantly until smooth.
- Add remaining ingredients, and simmer stirring regularly until cream cheese is melted.
- Taste for seasoning. Add more Cayenne Pepper if you want more heat.
- Allow to cook until thoroughly heated through, and hot.

Makes 10 Servings Buffalo Chicken Wing Soup