

# Buffalo Chicken Soup

written by The Recipe Exchange | June 4, 2015

## **Ingredients**

1 sm. onion – chopped  
2 ribs celery – chopped  
1/4 cup butter OR margarine  
1/4 cup all-purpose flour  
3/4 cup milk  
3/4 cup chicken broth  
2 cups diced, cooked chicken  
1/4 – 1/2 cup buffalo wing sauce – to taste  
4 oz. process cheese food (Velveeta®) – cubed, low-fat okay  
1/2 tsp. cayenne pepper  
1/2 tsp. celery salt  
1/2 tsp. garlic salt

## **Directions**

In a 2-quart saucepan over medium-high heat, cook onions and celery in butter until tender.

Stir flour into pan; slowly whisk in milk and broth.

Stir in remaining ingredients and simmer over medium-low heat, stirring occasionally, until the cheese has melted.