

Marvin's Cream of Chicken by Jan White

1 jar of canned chicken (home canned is the best) shred or dice and set aside

1 can cream of chicken soup

1 small onion chopped

1 T flour

1 T butter

Chicken broth or water

1-2 T Marvin's Seasoning(1 pkg dry ranch dressing, 1 pkg dry brown gravy mix, 1 pkg dry zesty Italian salad dressing mix, 1-3 Tsp dried red chili flakes,

1 tsp garlic powder. Mix well and store in canning jar with a lid)

Melt butter in a pot. Add flour. Stir until flour is slightly brown over medium heat.

Add chopped onions and stir until onions are tender.

Add 1 c chicken broth (homemade is the best) or water.

Add cream of chicken soup, Marvin's Seasoning. Mix well.

Add shredded chicken. Heat through.

You may wish to add more liquid to thin it out to your preference. Serve over rice, noodles, or biscuits.

You can add mixed veggies if you like.

Quick, easy, and can be stretched to feed extras who show up invited or uninvited for dinner.

Marvin is a wonderful Christian Man in Arkansas. He would want me to tell you that this recipe is a guide. Play with it and make it your own. Enjoy!