

# **Slow-Cooker Ham and Wild Rice Soup**

## **Ingredients**

2 cups diced cooked ham  
¾ cup uncooked wild rice  
1 medium onion, chopped (1/2 cup)  
1 bag (1 pound) frozen mixed vegetables, thawed  
1 ¾ cups Progresso™ chicken broth (from 32-ounce carton)  
1 can (10.75 ounces) reduced-sodium cream of celery soup  
¼ teaspoon pepper  
3 cups water  
½ cup half-and-half

## **Directions**

- 1 Mix all ingredients except half-and-half in 3 1/2- to 4-quart slow cooker.
- 2 Cover and cook on Low heat setting 8 to 9 hours.
- 3 Stir in half-and-half. Increase heat setting to High. Cover and cook 10 to 15 minutes or until hot.

## **Expert Tips**

Cream of mushroom or chicken soup can be used instead of the cream of celery.

To quickly thaw frozen vegetables, rinse them under cold, running water. All frozen veggies should be thawed before using them in a slow cooker recipe.

One cup of uncooked wild rice cooked in three cups of water yields 4 cups of cooked rice. It can take up to an hour to cook wild rice on the stove.

Wow! Excellent soup. We put a spoonful of sour cream on top and it was perfect.

Next time I might switch the ham to chicken, and cream of chicken for cream of celery soup. It even freezes well.