

Slow Cooker Buffalo Chicken Wing Soup

Ingredients:

- 1 Lb chicken, diced or shredded (cooked or uncooked, doesn't matter)
- 5 c celery, diced (less if you don't like celery- we do)
- 2 c carrots, sliced or shredded (I used frozen)
- 3 cans cream of chicken soup
- 4 c milk (I used whole)
- 1 c sour cream
- 2 medium onions, diced
- ¼- ½ c buffalo wing sauce (I used Frank's wing sauce)
- 4 chicken bouillon cubes
- Blue cheese crumbles or dressing (topping)- *optional*

Directions:

1. Combine all ingredients in the slow cooker, mix together
2. Cook on high for 6 hours or low for 8
3. Add more milk or wing sauce to reach desired consistency and flavor
4. Top with blue cheese, eat with tortilla chips
5. Serve and enjoy!