Whole-Grain Chicken Soup with Rice

A thick chicken soup with rice, a few carrots, onions, garlic, and herbs. Delicious, fragrant, and warming!
Yield:

8 servings
Ingredients:

14 cups chicken broth (or water plus bouillon)
2 cups (uncooked) brown rice (or a brown/wild rice mixture)
2 tablespoons butter
2 cloves minced garlic (about 1 teaspoon)
1 large onion, diced
4 celery ribs, diced
4 carrots, diced
1/4 teaspoon black pepper
2 teaspoons salt (or more)*
1/2 teaspoon dried rosemary (or 1 1/2 teaspoons fresh)
1/2 teaspoon dried thyme (or 1 1/2 teaspoons fresh)
3-4 cups cooked cubed chicken meat**
Instructions:

1.
In a large stock pot, combine the broth, rice, butter, garlic, onion,
celery, carrots, pepper, salt, rosemary, and thyme. Bring to a boil over
medium heat.

2. When soup starts boiling, stir once and cover with a tight-fitting
lid. Reduce heat to low and simmer, covered for at least 45 minutes.
Check to see how tender the rice is after 45 minutes (for

brown rice),
and cook 10-15 minutes longer if needed.

3. Add chicken meat, stirring gently. Heat on low for 10 minutes or until soup is heated through. Add salt to taste. Enjoy!

I like to serve this soup with bread or rolls, salad, and applesauce.



Whole-Grain Chicken Soup with Rice

This recipe is from Tammy’s Recipes.