Need-to-get-rid-of-this-cold Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 lb Chicken Breast/Chicken Tenders

2 Cups Wild Rice
1 Large Yellow Onion
10 Cups Chicken Stock
3 Cups Water
1/2 Cup Celery, Diced
1/2 Cup Carrots, Direc
Olive Oil
Sea Salt and Pepper

Instructions

Hearty chicken rice soup with a slight variation to how Mom made it.

1. In a pot, add small amount of olive oil, add diced onions and cook until translucent
2. Add wild rice
3. Add 1/2 chicken broth and cook on medium for 25-30 minutes
4. In seperate pot, add small amount of olive oil, add onions and cook until translucent
5. Add chicken
6. Add remaining 1/2 chicken broth and cook on medium for 30 minutes until chicken is tender
7. In seperate pot, add small amount of olive oil, add diced celery and carrots and cook until tender

8. Once chicken is cooked, remove from heat and place on a cutting board. Let cool slightly before cutting
9. Once cooled, cut chicken into cubes/small pieces and add to the rice mixture, without juices
10. Once celery and carrots are tender, remove from heat and add to rice mixture, with juices
11. Add water, salt, pepper, and bay leaf and cook on medium for 10-15 minutes
12. Sprinkle with fresh lemon and top with parley and serve while hot.

Serves 4.