

Chicken and Rice Soup



Serves: 4



Total Time:
30 minutes



Estimated Cost:
\$6.50

Ingredients

- 2 cups cooked shredded chicken,
- 1/2 cup uncooked white rice,
- 2 carrots, sliced,
- 2 celery stalks, sliced,
- 1 small onion, diced,
- 6 cups low-sodium chicken broth,
- 1 tsp dried thyme,
- Salt and pepper



Instructions

- 1 Saute onion, carrots, and celery in a little oil until softened.
- 2 Add broth, thyme, and rice. Bring to a boil and simmer for 18 minutes until rice is cooked through.
- 3 Stir in the shredded chicken and heat for 5 more minutes.
- 4 Season to taste and serve.

