

## COZY CHICKEN & RICE SOUP



**Stove Temp:** Medium Low **Cook Time:** 45 minutes

**Prep time:** 45 Minutes

**Source:** Liz Chandler  
purlsandpixels.com

**Yield:** Makes about 10 entrée servings.

**Notes:** This soup freezes well. Once the soup cools, I put mine in disposable paper soup cups then toss in the freezer. Reheat in the microwave or on the stove and you have a cozy meal in no time!

### Ingredients

**8 cups chicken broth**  
**1 1/2 cups sliced carrots (about three large carrots)**  
**1 cup sliced celery (about two large stalks)**  
**1 1/2 cups fully cooked, diced chicken (about one large chicken breast)**  
**2 tablespoons minced garlic**  
**2 tablespoons Poultry Seasoning**  
**Blend**  
**1 teaspoon salt**  
**1/4 teaspoon ground pepper**  
**2 cups rice**

### Directions

1. Bring broth to a boil, then reduce heat to a simmer (low to medium low heat).
2. Add carrots, celery, diced chicken, minced garlic, salt and pepper. Simmer for 10 minutes.
3. Add rice and cover. Continue simmering for 20 minutes, or until rice is tender.
4. Let cool slightly, serve, and enjoy!