

## Chicken & Rice Soup ( Keri's Kitchen Basics)

### INGREDIENTS

1 1/2 pounds of Boneless Skinless Chicken Breast

1 1/2 pounds Boneless Skinless Chicken Thighs

1 large Red Onion; Chopped

3 Stalks Celery; Sliced thin to half moon

3 Carrots; Chopped to half moon

3 Cloves Fresh Garlic; Smashed and chopped

12 Cups Chicken Stock

1 Cup Jasmine Rice

Fresh Sage and Fresh Thyme ; rustic chop

1 teaspoon Salt

1 teaspoon Pepper

Extra Virgin Olive Oil

### METHOD:

Coat the bottom of an eight quart soup pot with extra virgin olive oil. Sauté the celery, carrots and onions just until softened. Add the chopped garlic just for a minute before layering the chicken breast and the chicken thighs which will gently poach in the liquid as the soup simmers.

Pour in twelve cups of chicken stock and bring the soup to a simmer for thirty minutes before adding one cup of dry rice. The rice will cook as the soups finishes its simmer for another fifteen minutes.

When the soup is at the forty five minute mark you can turn off the heat and gently shred the chicken. I prefer to leave larger shredded pieces of the chicken to make a delicious and rustic soup.

At the very end you will add the salt and pepper as well as the fresh chopped herbs. Taste to adjust the seasoning.

Yes...It's that simple!

Chowfancy Friends!