

The Best Chicken and Rice Soup - Warm, Nourishing, and Easy to Make

The Ultimate Comfort: Chicken and Rice Soup



TIME
15 min

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INGREDIENTS

- 1 lb boneless, skinless chicken breasts
- 1 cup long-grain rice
- 4 cups chicken broth
- 1 medium onion, diced
- 2 carrots, sliced
- 2 celery stalks, chopped
- 3 cloves garlic, minced
- 1 teaspoon dried thyme
- Salt and pepper to taste
- Fresh parsley for garnish

DIRECTIONS

1. In a large pot, heat a splash of olive oil over medium heat. Add the diced onion, carrots, and celery, sautéing until softened, about 5 minutes.
2. Add the minced garlic and cook for an additional minute until fragrant.
3. Stir in the chicken broth, thyme, and bring to a boil.
4. Add the chicken breasts and rice, reduce heat to low, and cover. Simmer for 20 minutes or until the chicken is cooked through and the rice is tender.
5. Remove the chicken, shred it with two forks, and return it to the pot. Season with salt and pepper to taste.
6. Serve hot, garnished with fresh parsley.

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