

The Coziest “Marry Me” Chicken Soup Recipe

This recipe makes about four generous servings.



TIME
30 min

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INGREDIENTS

- 2 chicken breasts, cooked and shredded (about 2 cups)
- 4 strips bacon, cooked and crumbled
- 1 tbsp bacon fat or olive oil
- 1 medium onion, diced
- 1 carrot, diced
- 3 cloves garlic, minced
- $\frac{1}{2}$ cup sun-dried tomatoes in oil, drained and chopped
- 1 tsp dried oregano
- 4 cups chicken broth
- 1 cup heavy cream
- $\frac{1}{2}$ cup grated Parmesan cheese
- Salt and freshly ground black pepper, to taste
- Fresh basil or parsley, for garnish

Swaps and Notes:

The Chicken: The absolute best shortcut for this recipe is a rotisserie chicken. It's flavorful, tender, and saves you a whole step. If you're cooking from scratch, you can quickly poach or pan-sear two chicken breasts before shredding them.

The Bacon: For maximum flavor, cook your bacon in the soup pot first. Then, use a tablespoon of the rendered fat to saut  your vegetables. It builds an incredible flavor base.

The Tomatoes: To get that signature "Marry Me" flavor, sun-dried tomatoes packed in oil are

essential. They provide a concentrated, tangy sweetness that regular diced tomatoes can't match. If you only have diced tomatoes, you can use one undrained can, but the flavor profile will be different and less intense.

The Cream: Heavy cream gives this soup its luxurious, velvety texture. For a slightly lighter option, you can use half-and-half, but it won't be quite as rich.

The Veggies: Onion and carrot are a great start. To complete the classic trio, feel free to add one diced celery stalk along with them. For a boost of greens, wilt in a few handfuls of fresh spinach at the very end of cooking.

How to Make Marry Me Chicken Soup:

Cook the Bacon: In a large pot or Dutch oven, cook the bacon strips over medium heat until brown and crispy. Use a slotted spoon to transfer the bacon to a paper towel-lined plate to drain. Pour off all but 1 tablespoon of the bacon fat from the pot.

SautØ the Veggies: Add the diced onion and carrot to the pot with the reserved bacon fat. SautØ for 5-7 minutes, stirring occasionally, until the vegetables have softened. Add the minced garlic and cook for 1 more minute until fragrant.

Build the Broth: Stir in the chopped sun-dried tomatoes and dried oregano. Pour in the chicken broth, using a spoon to scrape up any flavorful browned bits from the bottom of the pot. Bring the soup to a simmer.

Make it Creamy: Reduce the heat to low to maintain a gentle simmer. Slowly stir in the heavy cream, the shredded chicken, and the grated Parmesan cheese. Continue to simmer gently for 5-10 minutes to allow the flavors to meld together. Do not let the soup boil after adding the cream and cheese.

Season and Serve: Taste the soup and season with salt and pepper as needed. Ladle the hot soup into bowls. Top each serving with the crumbled bacon and a sprinkle of fresh basil or parsley.

Tips for Success:

Don't Boil the Dairy: Once the cream and Parmesan are in, keep the heat low. Boiling can cause the dairy to separate or curdle, changing the texture of your soup.

Use Sun-Dried Tomatoes in Oil: I can't stress this enough! They are the key to the authentic, robust flavor of this dish.

The Parmesan Finish: Stirring the Parmesan cheese in at the end not only adds a salty, nutty flavor but also helps to thicken the soup slightly.

Save Your Bacon Grease: Cooking the aromatics in bacon fat is a pro-move that adds a smoky depth that you can't get from olive oil alone.

More Comfort Food You'll Love:

This Cajun Chicken Sausage Gumbo: If you love a hearty, flavor-packed bowl of soup, this Gumbo is another must-try.

These Chicken Enchiladas Are My Go-To: For the ultimate cheesy, creamy chicken comfort food, these enchiladas never disappoint.

Classic Spaghetti Recipe with Homemade Sauce: Nothing says comfort quite like a timeless bowl of spaghetti.

This Crockpot Nacho Dip is the Reason I Never Have Leftovers: The perfect cheesy, comforting dip for a cozy night in.

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10. More Comfort Food You'll Love: When you're in the mood for a meal that feels like a warm hug, these other cozy recipes are sure to hit the spot.
11. This : Cajun Chicken Sausage Gumbo: If you love a hearty, flavor-packed bowl of soup, this Gumbo is another must-try.
12. These : Chicken Enchiladas Are My Go-To: For the ultimate cheesy, creamy chicken comfort food, these enchiladas never disappoint.
13. Classic : Spaghetti Recipe with Homemade Sauce: Nothing says comfort quite like a timeless bowl of spaghetti.
14. This : Crockpot Nacho Dip is the Reason I Never Have Leftovers: The perfect cheesy, comforting dip for a cozy night in.
15. How I : Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip: Another incredible hot dip that's perfect for sharing.
16. Final Thoughts: Marry Me Chicken Soup is more than just a meal; it's an experience. It's the perfect recipe for a special date night at home, a comforting dinner for your family, or just a quiet evening when you want to treat yourself to something truly delicious. I can't promise it will lead to a proposal, but I can promise an empty bowl and a very happy stomach.
17. Give it a try and let me know what you think in the comments below! Don't forget to follow ChefManiac on social media for more recipes that are worth falling for.

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