

Creamy Mushroom Chicken & Wild Rice Soup: Cozy Comfort Food

Creamy Mushroom Chicken & Wild Rice Soup



TIME
10-15 min

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ChefManiac

INGREDIENTS

- 2 tablespoons butter (for mushrooms)
- 1 pound mushrooms, sliced (cremini or white button recommended)
- 1 tablespoon butter (for vegetables)
- 1 onion, diced
- 2 carrots, diced
- 2 stalks celery, diced
- 2 cloves garlic, chopped
- 1 teaspoon thyme, chopped (fresh or dried)
- 6 cups chicken broth (low sodium preferred)
- 1 cup wild rice (or a blend of rice including wild rice)
- 1 ½ cups chicken, cooked and diced or shredded (rotisserie chicken works great!)
- 1 cup milk (whole milk for creaminess)
- 1 cup Parmesan, grated
- Salt and pepper to taste

Swaps and Notes:

Mushrooms: Cremini (baby bella) or white button mushrooms work well. You could also use a mix of wild mushrooms for a more intense earthy flavor.

Rice: A wild rice blend is often easier to find and provides good texture. If using only wild rice, ensure it's cooked through. Adjust cooking time for different rice types.

Chicken: Pre-cooked chicken (leftover roasted chicken, rotisserie chicken) makes this soup quick.

You can also cook chicken breasts or thighs specifically for this recipe by dicing and sautéing them before the vegetables.

Vegetables: Feel free to add other diced vegetables like potatoes (add with broth and rice), or a handful of fresh spinach at the very end.

Herbs: Fresh thyme is wonderful, but dried thyme (use about ½ teaspoon) works well. A bay leaf added during simmering can also deepen the flavor.

Milk/Cream: Whole milk provides richness. For an even creamier soup, you can use half-and-half or a bit more heavy cream.

Cheese: Freshly grated Parmesan cheese melts smoothly and has superior flavor. You could also add a touch of shredded Gruyère for extra nuttiness.

Spice: A pinch of red pepper flakes can add a subtle warmth to the soup.

Directions:

Cook the Mushrooms: In a large pot or Dutch oven (the same one you'll make the soup in!), melt 2 tablespoons of butter over medium-high heat. Add the sliced mushrooms and cook, stirring occasionally, until the mushrooms have released all their liquids and the liquid has completely evaporated. This process, which takes about 10-15 minutes, allows the mushrooms to brown and develop a deeper, richer flavor. Remove the cooked mushrooms from the pot and set them aside.

Prepare the Vegetables: In the same pot, melt another tablespoon of butter. Add the diced onions, carrots, and celery. Cook over medium heat, stirring occasionally, until the vegetables are tender, which should take about 8-10 minutes.

Add Flavors: Mix in the chopped garlic and thyme with the softened vegetables. Cook for just about 1 minute, stirring constantly, until the garlic is fragrant. Be careful not to burn the garlic.

Combine Ingredients & Simmer: Add the chicken broth, wild rice, the cooked and diced or shredded chicken, and the reserved cooked mushrooms back into the pot. Bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to low, cover the pot, and let it simmer gently until the wild rice is tender, about 25-30 minutes. (Cooking time for wild rice can vary, so check your package directions.)

Finish the Soup: Once the wild rice is tender, remove the lid. Stir in the milk and the grated Parmesan cheese. Cook over low heat, stirring constantly, until the cheese has melted completely and the soup is wonderfully creamy and smooth.

Season & Serve: Season the soup with salt and pepper to taste, adjusting as needed. Remove from heat.

Tips for Success:

Brown Mushrooms Properly: Don't rush this step! Allowing the mushrooms to release all their liquid and then brown concentrates their flavor and contributes significantly to the soup's depth.

Cook Rice Fully: Ensure the wild rice is tender. If your rice blend takes longer, adjust the simmer time accordingly.

Grate Parmesan Freshly: Freshly grated Parmesan melts into the soup much more smoothly and offers a superior flavor compared to pre-grated varieties.

Low Heat for Dairy: When adding the milk and Parmesan at the end, keep the heat low and stir constantly to prevent the dairy from scorching or the cheese from clumping.

DIRECTIONS

- 1. Cook the : Mushrooms:** In a large pot or Dutch oven (the same one you'll make the soup in!), melt 2 tablespoons of butter over medium-high heat. Add the sliced mushrooms and cook, stirring occasionally, until the mushrooms have released all their liquids and the liquid has completely evaporated. This process, which takes about 10-15 minutes, allows the mushrooms to brown and develop a deeper, richer flavor. Remove the cooked mushrooms from the pot and set them aside.
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- 3. Add : Flavors:** Mix in the chopped garlic and thyme with the softened vegetables. Cook for just about 1 minute, stirring constantly, until the garlic is fragrant. Be careful not to burn the garlic.
- 4. Combine : Ingredients & Simmer:** Add the chicken broth, wild rice, the cooked and diced or shredded chicken, and the reserved cooked mushrooms back into the pot. Bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to low, cover the pot, and let it simmer gently until the wild rice is tender, about 25-30 minutes. (Cooking time for wild rice can vary, so check your package directions.)
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6. **Season & : Serve:** Season the soup with salt and pepper to taste, adjusting as needed. Remove from heat.
7. Enjoy your hearty and creamy mushroom chicken and wild rice soup!
8. **Tips for Success: Brown Mushrooms Properly:** Don't rush this step! Allowing the mushrooms to release all their liquid and then brown concentrates their flavor and contributes significantly to the soup's depth.
9. **Cook : Rice Fully:** Ensure the wild rice is tender. If your rice blend takes longer, adjust the simmer time accordingly.
10. **Grate : Parmesan Freshly:** Freshly grated Parmesan melts into the soup much more smoothly and offers a superior flavor compared to pre-grated varieties.
11. **Low : Heat for Dairy:** When adding the milk and Parmesan at the end, keep the heat low and stir constantly to prevent the dairy from scorching or the cheese from clumping.
12. **Taste and : Adjust:** Always taste the soup before serving and adjust salt, pepper, or other seasonings to your preference.
13. **Serving Suggestions and Pairings:** This Creamy Mushroom Chicken & Wild Rice Soup is a complete, hearty meal on its own. However, it pairs beautifully with simple accompaniments:
 14. Warm, crusty bread or dinner rolls for dipping.
 15. A side of oyster crackers or garlic croutons for extra crunch.
 16. A light green salad with a simple vinaigrette to add freshness.
 17. For other comforting and flavorful soup or casserole meals, you might also enjoy:
18. **My This : Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort** for another incredibly hearty soup.
19. **Storage and Leftover Tips:** Leftover Creamy Mushroom Chicken & Wild Rice Soup can be stored in an airtight container in the refrigerator for up to 3-4 days. The rice will continue to absorb liquid and the soup will thicken upon standing. To reheat, gently warm in a saucepan over low heat, adding a splash of extra chicken broth or milk to reach your desired consistency. Avoid boiling rapidly, as this can sometimes cause creamy soups to separate.
20. **More Recipes You Will Love:** If you loved the comforting and flavorful nature of this soup, you'll find similar satisfaction in these other fantastic recipes:
 21. For a light yet incredibly flavorful chicken dish, try my [A Light, Tangy Chicken Salad I Actually Crave \(and There's No Mayo in Sight!\)](#).
 22. If you're into flavorful one-pan meals, my [This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit](#) is a must-try.
 23. For another comforting meat dish, check out [These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays](#).
 24. And for a super convenient and tasty start to your day, my [This One-Pan Breakfast Bake Will Make You Skip](#)

is fantastic.

25. **Final Thoughts:** This Creamy Mushroom Chicken & Wild Rice Soup is more than just a recipe; it's a warm, comforting embrace in a bowl. It's a perfect example of how simple, wholesome ingredients can come together to create a deeply satisfying and incredibly delicious meal. Whether you're battling a chill or just craving some homemade comfort, this soup is guaranteed to hit the spot. Give it a try, and let its hearty flavors warm you from the inside out!

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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