

Rotisserie Chicken Mushroom Soup: Cozy, Creamy & Quick

Rotisserie Chicken Mushroom Soup: Cozy, Creamy & Quick Comfort in a Bowl!



TIME
1-2 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 rotisserie chicken, shredded (about 3-4 cups cooked chicken)
8 ounces mushrooms, sliced (cremini or white button mushrooms work well)
1 medium onion, diced
2 cloves garlic, minced
4 cups chicken broth
1 cup heavy cream
2 tablespoons olive oil
Salt and black pepper, to taste
Optional: Fresh parsley or chives for garnish, 1-2 tbsp flour for thickening

DIRECTIONS

1. **Prepare Aromatics:** In a large pot or Dutch oven, heat the 2 tablespoons of olive oil over medium heat. Add the diced onion and sauté for 5-7 minutes, stirring occasionally, until it's softened and translucent. Add the minced garlic and sliced mushrooms. Continue to sauté for another 5-7 minutes, or until the mushrooms have released their liquid and browned slightly. Season with a pinch of salt and pepper.
2. **Build the Soup Base:** Pour in the 4 cups of chicken broth. Bring the mixture to a gentle simmer. Reduce the heat to low, cover, and let it simmer for about 10 minutes to allow the flavors to meld.
3. **Add Cream & Chicken:** Stir in the 1 cup of heavy cream. Bring the soup back to a gentle simmer (do not boil vigorously once cream is added). Add the shredded rotisserie chicken to the pot. Cook for another 5-7 minutes, or until the chicken is heated through and the soup is warmed completely.
4. **Season & Serve:** Taste the soup and adjust seasoning with additional salt and black pepper as needed. Ladle the warm, creamy soup into bowls. If desired, garnish with fresh chopped parsley or chives for a pop of color and freshness. Serve immediately with crusty bread for dipping.

SWAPS & NOTES

Chicken: Using a store-bought rotisserie chicken is the ultimate shortcut, but you can also use about 3-4 cups of leftover cooked chicken breast or thighs, shredded or diced.

Mushrooms: Cremini (baby bella) mushrooms offer a deeper, earthier flavor than white button mushrooms, but either works beautifully.

For an even more complex flavor, add a few dried shiitake mushrooms (rehydrated and sliced) to the sauté.

Broth: Use a good quality chicken broth for the best flavor foundation.

TIPS FOR SUCCESS

Good Quality Broth: Since chicken broth is a main liquid, a good quality broth will significantly improve the soup's flavor.

Don't Rush Mushrooms: Allow the mushrooms to sauté long enough to release their moisture and get a little color; this deepens their flavor.

Warm Rotisserie Chicken: Using already cooked rotisserie chicken is your biggest time-saver here.

Gentle Simmer with Cream: Avoid boiling the soup vigorously once the heavy cream is added, as it can sometimes curdle.

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

Original recipe: <https://chefmaniac.com/rotisserie-chicken-mushroom-soup-cozy-creamy-quick/>