

Creamy Rotisserie Chicken Mushroom Soup: The Ultimate Easy Meal

Rotisserie Chicken Mushroom Soup: A Perfect Weeknight Comfort Meal



TIME
5 min

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INGREDIENTS

- 1 rotisserie chicken, shredded
- 2 cups mushrooms, sliced
- 1 medium onion, diced
- 2 cloves garlic, minced
- 4 cups chicken broth
- 1 cup heavy cream
- 2 tablespoons olive oil
- 1 teaspoon dried thyme
- Salt and pepper to taste
- Fresh parsley, chopped for garnish

DIRECTIONS

- Saut  Aromatics:** In a large pot or Dutch oven, heat the olive oil over medium heat. Add the diced onion and saut  for about 5 minutes, or until it becomes translucent. Stir in the minced garlic and cook for an additional minute until it is fragrant.
- Cook the : Mushrooms:** Add the sliced mushrooms to the pot. Cook for about 5 7 minutes, stirring occasionally, until the mushrooms are soft, have released their moisture, and are nicely browned.
- Add : Broth and Simmer:** Pour in the chicken broth and bring the mixture to a boil. Once boiling, reduce the heat to a low simmer and let it cook for about 10 minutes to allow all the flavors to meld together.
- Add : Chicken and Cream:** Stir in the shredded rotisserie chicken, heavy cream, dried thyme, salt, and pepper. Allow the soup to simmer for another 5 10 minutes, stirring occasionally, until the chicken is heated through and the soup is hot.
- Finish and : Serve:** Taste the soup and adjust the seasoning with more salt or pepper if necessary. Serve the soup hot, garnished with a generous sprinkle of fresh chopped parsley.

SWAPS & NOTES

Chicken : Using a rotisserie chicken is the ultimate shortcut, but you can also use about 2 cups of cooked and shredded chicken breast or thighs.

Mushrooms : Cremini mushrooms are a great choice for their rich, earthy flavor, but you can use any mushrooms you have on

hand, such as white button mushrooms or even wild mushrooms for a more gourmet flavor.

Cream : The heavy cream is what gives this soup its rich and creamy texture.

For a slightly lighter soup, you can substitute the heavy cream with half-and-half or even whole milk.

TIPS FOR SUCCESS

SautØ the Mushrooms Properly : Don't be afraid to let the mushrooms cook until they are nicely browned.

This process, known as sautØing, is what gives them a deep, savory, and nutty flavor that is essential for a good mushroom soup.

Use a Good Broth : A good quality chicken broth is key to a flavorful soup.

Using a homemade broth will take this soup to the next level, but a store-bought, low-sodium broth also works wonderfully.

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