

Chicken and Rice Soup Recipe for the Ultimate Cozy Comfort Food

1 1/4 pounds bone-in chicken breast



TIME
4 min

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INGREDIENTS

- 1 teaspoon dried basil
- 1/2 teaspoon dried parsley
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 1/2 teaspoon mustard powder
- 1/4 teaspoon black pepper
- 2 tablespoons butter
- 1 small yellow onion, diced
- 1/2 cup diced carrots
- 2 ribs celery, diced
- 3 cloves garlic, minced
- 5 cups chicken broth
- 1 teaspoon soy sauce
- 1 teaspoon hot sauce
- 1 1/4 pounds bone-in chicken breast
- Fresh parsley, for garnish
- 1 1/2 cups chicken broth
- 3/4 cup uncooked white long-grain rice, or 2 1/4 cups cooked rice

DIRECTIONS

- 1.** SautØ the vegetables: Melt the butter in a large soup pot over medium heat. Add the diced onion, carrots, and celery. Cook for about 4 minutes, stirring occasionally, until the vegetables begin to soften.
- 2.** Add the minced garlic and cook for 1 more minute, just until fragrant.
- 3.** Build the broth: Stir in the dried basil, parsley, oregano, thyme, mustard powder, and black pepper. Add the soy sauce, hot sauce, bone-in chicken breast, and 5 cups of chicken broth.
- 4.** Bring everything to a gentle simmer. Avoid boiling, since that can make the chicken tougher. Partially cover the pot and cook for about 45 minutes, or until the chicken is fully cooked through.
- 5.** Shred the chicken: Remove the chicken from the pot and shred it with two forks. Discard the bones, then return the shredded chicken to the soup.
- 6.** Cook the rice separately: In a medium saucepan, bring 1 1/2 cups chicken broth to a boil. Stir in the uncooked white rice and make sure it is fully submerged.
- 7.** Return it to a boil, then cover tightly and reduce to a simmer. Cook for 25 minutes. Turn off the heat and let the rice sit, covered, for 10 minutes. Fluff with a fork. This should yield about 2 1/4 cups of cooked rice.
- 8.** Serve: To serve, spoon rice into bowls and ladle the hot soup over the top. Garnish with fresh parsley.

SWAPS & NOTES

Bone-in chicken breast gives the broth extra flavor as it simmers, which is one reason this soup tastes so homemade and cozy.

If needed, you can use boneless chicken, but bone-in really does add a little extra richness.

The dried herbs make the broth fragrant and savory without overpowering the soup.

The soy sauce might seem unexpected, but it adds depth and a subtle umami note that helps round everything out beautifully.

TIPS FOR SUCCESS

Measure out your ingredients before you start cooking.

Soup recipes tend to move smoothly once the prep is done, and having everything ready makes the process easier.

Keep the broth at a gentle simmer rather than a full boil.

That helps the chicken stay tender and prevents the broth from becoming cloudy.

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

Original recipe: <https://chefmaniac.com/chicken-and-rice-soup-recipe-for-the-ultimate-cozy-comfort-food/>