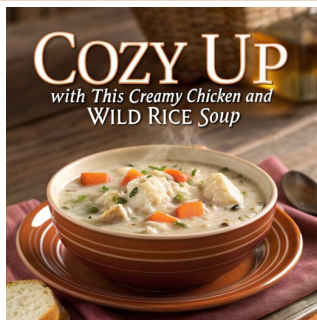


Cozy Up With This Creamy Chicken and Wild Rice Soup

This creamy chicken and wild rice soup stands out for several reasons:



TIME
15 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 lb boneless, skinless chicken breasts
- 1 cup wild rice, rinsed
- 1 medium onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 3 cloves garlic, minced
- 6 cups chicken broth
- 1 cup heavy cream
- 2 tablespoons olive oil
- 1 teaspoon dried thyme
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

DIRECTIONS

- 1. Prepare the : Chicken:** In a large pot, heat the olive oil over medium heat. Add the chicken breasts and season with salt and pepper. Sear for about 5-7 minutes on each side until golden brown. Remove from the pot and set aside.
- 2. SautØ the Vegetables:** In the same pot, add the diced onion, carrots, and celery. SautØ for about 5 minutes until the vegetables are softened. Add the minced garlic and cook for an additional minute until fragrant.
- 3. Add the : Rice and Broth:** Stir in the wild rice, dried thyme, and chicken broth. Bring the mixture to a boil, then reduce the heat to low. Return the chicken to the pot, cover, and let it simmer for about 30 minutes, or until the rice is tender and the chicken is cooked through.
- 4. Shred the : Chicken:** Once cooked, remove the chicken from the pot and shred it using two forks. Return the shredded chicken to the soup.
- 5. Finish with : Cream:** Stir in the heavy cream and let the soup simmer for an additional 5 minutes. Adjust seasoning with salt and pepper as needed.
- 6. Serve:** Ladle the soup into bowls and garnish with fresh parsley if desired. Enjoy your cozy meal!

TIPS FOR SUCCESS

Use Leftover Chicken: This recipe is a great way to use up leftover rotisserie chicken. Just add it in during the last few minutes of cooking to warm it through.

Make it Ahead: This soup can be made ahead of time and stored in the refrigerator for up to three days.

The flavors deepen as it sits, making it even more delicious.

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

Original recipe: <https://chefmaniac.com/cozy-up-with-this-creamy-chicken-and-wild-rice-soup/>