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Chicken Mushroom Wild Rice Soup

Ingredients

1 tablespoon + 1 tablespoon olive oil

1-1/2 pounds boneless, skinless chicken breasts, cut into bite-sized pieces

1 teaspoon kosher salt

3 celery ribs, washed and sliced

1 medium onion, peeled and chopped

8 ounces fresh mushrooms, rinsed and sliced

8 cups chicken stock, homemade preferred ([chicken stock recipe](#))

1 cup long grain and wild rice, uncooked

Freshly ground black pepper

Chives for garnish

Directions

1. In a Dutch oven, heat 1 tablespoon olive oil until shimmering.
2. **Cook:** Add chicken and 1 teaspoon salt; cook over medium heat for 6-8 minutes or until no longer pink. Remove from pan and set aside.
3. **Sauté:** Add 1 tablespoon olive oil to the warm pan. Add celery, onions, and mushrooms; sauté 4-6 minutes or until onions are tender. Stir occasionally.

4. **Add:** Return chicken to Dutch oven. Add chicken stock and rice.
5. **Simmer:** Bring to a boil. Immediately reduce heat to medium, cover, and simmer for 60 minutes.
6. Season to taste with salt and freshly ground black pepper.
7. **Garnish:** Ladle your delicious wild rice soup into bowls and garnish with chives.

Serves 4-6



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