

## Roasted Chicken and Rice Soup

April 2015, by Camine Pappas

### INGREDIENTS:

2 C shredded Rustic Roasted Chicken  
1 bulb roasted garlic, all cloves extruded and mashed  
3 large celery stalks chopped  
½ C white onion chopped  
4 medium carrots chopped  
2 Knorr chicken bouillon cubes dissolved in 4 C boiling water  
¼ t dried dill weed  
4 sprigs fresh thyme, tied together  
2 T olive oil  
½ C dry rice medley  
1 C water (plus the water for the medley)  
Salt and pepper



### DIRECTIONS:

Cook the rice and have ready when it's time to add as directed here. Heat oil in large Dutch oven, add mirepoix and cook until transparent. Add dissolved bouillon in the 4 C water, 1 extra C water, dill weed, roasted garlic, salt and pepper. Put large sprigs of thyme on top, cover askew and simmer on medium low for 10 minutes. Then add the drained rice to the vegetable/broth mixture and cover and cook for another 15 minutes. Add shredded chicken right before serving, just to heat it through. Serve with crusty bread.

Notes: Trader Joes brown rice medley. I cooked ½ C rice in 1 ¼ C water for 35 minutes.

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