

# Chicken, Leek, and Rice Soup

## Ingredients

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2 T Butter	2 Leeks (halved and sliced)
1 Celery Stalk (thinly sliced)	1 Carrot (thinly sliced)
2 clv Garlic (minced)	4 c Chicken Broth
2 c Water	1 Rosemary Sprig
4 Thyme Sprigs	2 Bay Leaves
1 lb Chicken Thighs (boneless,	skinless)
1/2 c Rice	1/4 c Parsley (chopped)
1 Lemon (juiced and zested)	2 t Salt
1/2 t Ground Black Pepper	

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## Instructions

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- 1.Heat butter over medium-high heat in a 4- to 5-quart pot. Add leeks, celery, carrot, 1 teaspoon salt and 1/4 teaspoon pepper, and cook, stirring, until leeks have softened a bit, about 4 minutes. Add garlic and cook one minute more.
- 2.Add broth, water, chicken, rosemary, thyme, bay leaves, 1 teaspoon salt and 1/4 teaspoon pepper and bring to a boil. Reduce heat to medium-low and cover, simmering for 15 minutes, until chicken is very tender and cooked through.
- 3.Remove chicken with tongs and set on a cutting board. Add rice and return the heat to a low simmer, cover with lid, and cook for 15 minutes, until rice is tender.
- 4.Meanwhile, use two forks to shred chicken into bite-sized pieces, set aside. Remove rosemary and thyme springs plus bay leaves. Return chicken to the soup to rewarm.
- 5.Adjust seasonings to taste. Mix in parsley and stir. Add lemon juice and zest and stir again. Serve immediately.