

# Our State eats

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## Chicken & Rice Soup with Mushrooms

Yield: 6 servings.

- Meat from 1 roasted chicken, chopped  
(approximately 2 cups)
- 1 tablespoon olive oil
- 1 small onion, chopped
- 1 stalk celery, chopped
- ½ teaspoon salt
- 1 cup basmati rice
- 8 ounces baby bella mushrooms,  
coarsely chopped
- 4 sprigs fresh thyme
- 6 cups chicken broth
- 3 tablespoons freshly squeezed lemon juice
- 1 teaspoon freshly ground black pepper
- ¼ cup fresh parsley, chopped

Heat the oil in a soup pot or Dutch oven over medium-high heat. Add the chopped onion, celery, and ½ teaspoon salt. Cook for 5 minutes or just until the celery is tender and the onion is translucent.

Add the rice, mushrooms, thyme sprigs, and chicken broth to the pot and bring to a boil. Reduce the heat to a simmer and cook for about 15 minutes or until the rice is cooked through. Remove the thyme and discard.

Add the chopped chicken, and lemon juice to the pot. Season with pepper and additional salt as needed. As soup thickens, add water to desired consistency.

Stir in the parsley and cook for a couple more minutes before serving and pistachios.



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