

Chicken and Rice Soup with Mushrooms

Yield: 6 to 8 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, coarsley 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

Preheat oven to 275°. Heat oil in a large Dutch oven over medium-high heat. Season short ribs on all sides with salt and pepper. Working in batches, sear short ribs on all sides until evenly browned, 6 to 8 minutes per batch. Transfer browned short ribs to a large plate and continue browning remaining ribs.

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.



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