

# CHICKEN AND RICE SOUP

## Ingredients

5 cups chicken broth	Pinch of powdered bay leaves
1/2 cup chopped onion	3/4 cup uncooked chicken, cut into cubes
1/2 cup cubed carrots	Salt and pepper to taste
1/2 cup sliced celery	1 cup cooked rice
2 Tbsp chopped fresh parsley	1 Tbsp lime juice
1/4 tsp dried thyme	

## Directions

1. In a large kettle, combine the broth, onion, carrots, celery, parsley, thyme, and bay leaves. Bring to a boil and reduce heat to simmer. Cook for about 12 minutes.
2. Add the chicken cubes and simmer until the chicken is cooked (about 6 to 10 minutes). Add salt and pepper to taste. (If the stock is seasoned, you probably won't need to add more.)
3. Stir in the rice and lime juice just before serving.

Serves 4