clean eating chicken and wild rice soup

SERVES 6

RECIPE ADAPTED FROM: **lowa Girl Eats**

COOK TIME: 4 hours

1½ pounds chicken breasts

1 onion, diced

3 carrots, diced

3 celery stalks, diced

2-3 garlic cloves, minced

Salt and pepper, to taste

½ tsp dried thyme

½ tsp dried sage

½ tsp dried rosemary

1 bay leaf

2 Tbsp butter or olive oil

6 cups chicken broth

34 cup wild rice

The rice should be done around the same time as the chicken, but if it isn't quite done, allow it to keep cooking and store shredded chicken in the fridge until rice is tender.



ADD all ingredients to a 6-quart slow cooker.

COOK on LOW for 4 hours or until chicken is cooked through.

REMOVE chicken and shred.

ADD chicken back to slow cooker and stir to combine.

MAKE IT A MEAL: Serve with a side salad.



