

Chicken and Rice Soup

INGREDIENTS

- 1 tablespoon cooking oil
- 1, 15oz canned mixed vegetables
- 2, 12.5oz canned chicken, drained
- 8 cups of water
- 2 teaspoons chicken bouillon
- 1 cup white rice
- Salt and pepper, to taste
- 1-2 teaspoons garlic powder, optional
- Parsley, optional for topping

TIME: 30 MINUTES
SERVINGS: 4



Adapted from:
saltandlavender.com



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PROCEDURE

1. In a large pot, heat cooking oil over medium heat.
2. Add mixed vegetables and cook 3–5 minutes, stirring occasionally.
3. Stir in garlic powder (if using)
4. Add water and bouillon. Bring to a boil.
5. Stir in rice, reduce heat, and simmer 12–15 minutes until rice is tender.
6. Add drained chicken and simmer another 5 minutes until heated through.
7. Taste and season with salt and pepper. Garnish with parsley, if using.

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