

# Creamy Chicken & Mushroom Soup with Rice

30 minutes | 2 servings



## Find cookware

[chef's knife](#)  
[colander](#)  
[cutting board](#)  
[garlic press \(optional\)](#)  
[ladle](#)  
[measuring cups](#)  
[measuring spoons](#)  
[medium saucepan](#)  
[mixing bowls](#)  
[stirring spoon](#)  
[vegetable peeler](#)

## Grab ingredients

½ cup	basmati rice
2 medium	carrots
1 stick	celery
¾ lb	chicken breasts, boneless skinless
20 fl oz	chicken or vegetable broth
½ lb	cremini mushrooms
½ small pkg	fresh thyme
1 clove	garlic
8 fl oz	whole milk
½ medium	yellow onion
	all-purpose flour
	black pepper
	butter, unsalted
	salt

## Cook & enjoy

- 1 Wash and dry the fresh produce.  
½ lb cremini mushrooms  
2 medium carrots  
1 stick celery  
½ small pkg fresh thyme
- 2 Peel and mince garlic. Peel and small dice onion. Transfer both to a large bowl.  
1 clove garlic  
½ medium yellow onion
- 3 Slice mushrooms and add to the bowl.
- 4 Peel and slice carrots into thin rounds. Trim and small dice celery. Add both to the bowl.
- 5 Preheat a medium saucepan over medium heat.
- 6 Once the pan is hot, add butter and swirl to coat the bottom.  
2 tbsp butter, unsalted
- 7 Add veggies to the pan and cook, stirring occasionally, until tender, 6-7 minutes.
- 8 Meanwhile, medium dice chicken and season with salt and pepper.  
¾ lb chicken breasts, boneless skinless  
¼ tsp salt  
⅛ tsp black pepper
- 9 Slide thyme leaves off the stems; discard stems.
- 10 Add chicken and thyme to the pan and cook, stirring occasionally, 3-4 minutes.
- 11 Add flour to the pan and stir to coat the vegetables and chicken. Cook, stirring frequently, about 1 minute.  
2 tbsp all-purpose flour

12 Add broth, milk, rice, and salt to the pan. Bring to a boil over high heat, then reduce heat to low and simmer, stirring occasionally, until rice is soft and chicken is cooked through, 10-15 minutes.

20 fl oz (2 ½ cups) chicken or vegetable broth

8 fl oz (1 cup) whole milk

½ cup basmati rice

½ tsp salt

13 To serve, divide soup between bowls and enjoy!