



**Pressure Cooker Chicken Soup With Lemon an...**  
Sarah DiGregorio  
1 hour



**Chicken With Artichokes and Lemon**  
Joan Nathan  
1 hour



**Turkey (or Chicken) Soup With Lemon an...**  
Martha Rose Shulman  
About 1 hour



**Chicken and Rice Soup With Ginger and Turmeric**  
Alexa Weibel  
1 1/4 hours



**Must Riso**  
About

EASY

# Chicken and Rice Soup With Celery, Parsley and Lemon

By Ali Slagle

**YIELD** 4 to 6 servings

**TIME** 40 minutes

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This soup is simultaneously cozy and fresh. It's just the kind of thing you want to eat when you're sick and seeking something that'll perk you up and get you through it. The soup simmers long enough for the rice to start to break down so it thickens the soup. If you prefer a brothier soup that's predominantly chicken and rice floating in broth, cook just until the rice is tender. Or if you want thick porridge, just keep simmering. (You can't really overcook chicken thighs.) Lemon juice adds brightness, as does the lively mix of parsley, lemon, garlic and celery leaves strewn on top.



Kate Mathis for The New York Times. Food Stylist: Eugene Jho.

American, Grains And Rice, Poultry, Soups And Stews, Boneless Chicken Thigh, Celery, Chicken Broth, Jasmine Rice, Parsley, Dinner, Easy, Lunch, Weeknight, Main Course, Fall, Spring, Winter

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## INGREDIENTS

- 8 cups chicken broth
- 1 pound boneless, skinless chicken thighs
- 4 stalks celery, leaves reserved and stalks thinly sliced
- ¾ cup jasmine rice (unrinsed)
- Kosher salt
- ½ cup fresh parsley leaves
- 1 teaspoon fresh lemon zest plus up to 1/2 cup lemon juice (from 2 to 3 lemons)
- 1 small garlic clove
- 1 tablespoon unsalted butter (optional)

Add to Your Grocery List

[Ingredient Substitution Guide](#)

## PREPARATION

### Step 1

In a large Dutch oven or pot, combine the broth, chicken, celery and rice. Season lightly with salt. (Some broths have more salt than others, so start easy.) Bring to a simmer over medium-high heat, then reduce heat and simmer until the chicken is cooked through and the rice starts to break down and lose its shape, 20 to 30 minutes.

### Step 2


Meanwhile, finely chop together the parsley leaves, lemon zest and up to 1/2 cup celery leaves. Transfer to a small bowl, grate the garlic clove into the bowl, season with salt and stir to combine.

### Step 3

Using tongs, remove the chicken from the pot and transfer to a medium bowl. Using two forks, shred the chicken into pieces, then stir it back into the soup. Remove from heat, stir in the butter (if using), and season to taste with salt. Stir in the lemon juice a little at a time until the soup is bright but still tastes like chicken. (You may not use the full 1/2 cup juice.)

### Step 4

Divide the soup among bowls and top with the parsley-lemon mixture. (The soup, minus the lemon juice and parsley mixture, can be refrigerated for up to 3 days; the rice will absorb liquid as it sits, so add more chicken broth when reheating. Add the lemon juice and fresh herb garnish just before serving.)



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COOKING NOTES

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Mrs Lakeshore | 10 months ago

Chopped everything in the food processor and added a few leeks. Cooked with a wild rice, that gave it a bit more tooth. The garnish is amazing, but I added 5 garlic cloves instead of one to make more flavorful. Finished with some chili flakes and served with an arugula salad with just lemon and olive oil which really compliments the herbs of the soup nicely. Turned out really good and extra recommend as it's a possible weeknight dish.

183 This is helpful



Holly | 10 months ago

Added 1/4 tsp turmeric for color and a little body, two scallions to the parsley garnish, and lastly stirred in a little of the parsley garnish to the pot before serving. A light yet satisfying porridge-y soup. Delish!

72 This is helpful



Jo | 10 months ago

Exactly what I was craving after 3 days with a cold. Used about 1-2 T less than 1/2 cup lemon juice. Used a big fat clove of garlic and wasn't sorry- the raw garlic was the star of the dish! Grating it I think is also important as opposed to chopping. Next time I will double the garnish- it's what really elevates it!

49 This is helpful



Kadie M | 10 months ago

I added half an onion, which I felt added to the broth flavor, as well as salted butter (didn't have unsalted on hand) and then salted less at the end. Also put a little freshly grated parm on top and fresh cracked pepper, which I felt went nicely with the garlic and parsley. Next time, I may add in some spinach at the end for some greens.


47 This is helpful

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Ali Slagle

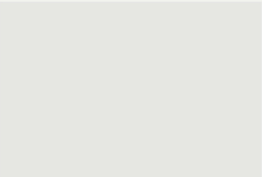
15 minutes



Parmesan White Bean Soup With Hearty Greens

Ali Slagle

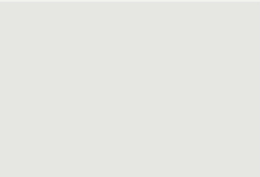
About 2 hours



Baked Farro With Lentils, Tomato and Feta

Ali Slagle

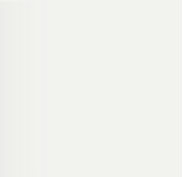
1 1/4 hours



Summer Shrimp Scampi With Tomatoes and Corn

Ali Slagle

15 minutes



Cauliflower Cheesecake

Ali Slagle

35 minutes

TRENDING ON COOKING





### Southern Macaroni and Cheese

Kiera Wright-Ruiz, Millie Peartree

45 minutes, plus cooling



### The Big Lasagna

Samin Nosrat

About 2 1/2 hours



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Dorie Greenspan

1 1/2 hours



### Crispy Tofu With Cashews and Blistered Snap Peas

Yewande Komolafe

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