

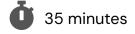




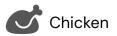
# Wild Rice Chicken Soup

# with Roasted Mushrooms

This is chicken soup, but not as you know it! Diced chicken breast browned and simmered with thyme leaves and packed with veggies, finished with WA milk, served over nutty wild rice with thyme-roasted mushrooms.







PROTEIN TOTAL FAT CARBOHYDRATES

78g

148g

## **FROM YOUR BOX**

WILD RICE	100g
BUTTON MUSHROOMS	150g
ТНҮМЕ	1 packet
BROWN ONION	1
CARROT	1
CELERY STICK	1
GARLIC	1 clove
DICED CHICKEN BREAST	300g
FULL CREAM MILK	200ml

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, stock cube of choice

#### **KEY UTENSILS**

2 saucepans, small oven dish/tray

#### **NOTES**

To quickly remove thyme leaves, place your fingers at the bottom of the stem, hold it upside down and firmly slide the leaves down.

Garnish the soup with parmesan cheese, dried chilli flakes and a squeeze of lemon if you have some.





#### 1. COOK THE RICE

Set oven to 220°C.

Place rice in a saucepan and cover with water. Bring to a boil and simmer for 20-25 minutes, or until tender. Drain and rinse.



## 2. ROAST THE MUSHROOMS

Quarter mushrooms and remove leaves from 1/2 packet thyme (see notes). Toss in a lined oven dish with **oil**, **salt and pepper**. Roast for 10–15 mins until golden.



## 3. PREPARE THE INGREDIENTS

Dice onion, slice carrot and celery. Crush garlic clove. Set aside some thyme for garnish.

Season chicken with salt and pepper.



# 4. SIMMER THE SOUP

Heat a large saucepan over medium-high heat with **oil**. Add chicken, in batches if necessary, and cook for 5 minutes or until browned. Add prepared ingredients and thyme, sauté for 5 minutes. Add **500ml water** and **crumbled stock cube**. Simmer for 15 minutes.



## 5. ADD THE MILK

Add milk to soup and simmer for a further 5 minutes. Season to taste with **salt and pepper.** 



## 6. FINISH AND SERVE

Divide rice among bowls. Ladle in soup. Top with roasted mushrooms and reserved thyme leaves (see notes).

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



