

Long Grain & Wild Rice Soup RECIPE

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<?xml version="1.0"?>

TIME

30 min

INGREDIENTS

11 items

MAKES

4 servings

Soup's on! This soon-to-be-favorite recipe is prepared with chicken or turkey (your choice) and a touch of sherry.

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INGREDIENTS

- 1 box Ben's Original™ Long Grain & Wild Rice, Original Recipe
- 1 Teaspoon cooking oil
- 1 cup onion, diced
- 2 cups celery, chopped
- 2 cups carrots, chopped

- 1.4 Teaspoon salt
- 1/4 cup dry sherry
- 3 Tablespoons all-purpose flour
- 4 cups chicken or vegetable stock, low sodium
- 1 1/2 cup cooked chicken or turkey, chopped
- 1 Teaspoon lemon juice

PRODUCTS USED



BEN'S ORIGINAL™ Long Grain & Wild Rice Original Recipe

SEE DETAILS

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INSTRUCTIONS

1. 1

Cook rice according to package instructions, set aside.

2. 2

While rice is cooking add oil to a large pot over medium heat. Add onion, carrots, celery, salt and sauté 5 minutes or until softened. Add the sherry and cook until the liquid is gone.

3. 3

Stir in the flour to coat the vegetables evenly. Gradually add the broth and bring to a simmer.

4. 4

Stir in the chicken and rice, let simmer 2-3 minutes more or until chicken is warm.

5. 5

Add the lemon juice, and season with salt and pepper as desired.

Nutrition:

• CALORIES: 250

TOTAL FAT: 4.5g - 6%SATURATED FAT: 1g - 5%

• TRANS FAT: 0g

CHOLESTEROL: 20mg - 7%SODIUM: 600mg - 26%

• TOTAL CARBOHYDRATES: 35g - 13%

DIETARY FIBER: 2g - 7%TOTAL SUGARS: 4g

• PROTEIN: 17g

Categories:

Stovetop, Soup/Chili, Flavored Grains, Long Grain & Wild, Chicken, 30-45 Min

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Garlic Chicken & Rice Recipe

Cooking time

20 min

Ingredients

13 items

SEE DETAILS



Chicken Rice Casserole

Cooking time

7 min

Ingredients

4 items

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Wild Rice Chicken Supreme

Cooking time

45 min

Ingredients

13 items

SEE DETAILS

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