



Oma's Homemade Chicken Rice Soup

Ingredients:

- 2 - 2½ lb chicken pieces
- 12 cups water
- 2 Tbsp Vegeta (optional)
- 2 bay leaves
- 1 onion, coarsely chopped
- 3 - 4 stalks celery, coarsely chopped
- 2 - 4 carrots, coarsely chopped
- 2 cups brown rice
- Maggi (optional)
- salt, pepper

Instructions:

1. Remove visible fat from chicken. Put into large soup pot and cover with water.
2. Add Vegeta, bay leaves, and onion.
3. If you are not using Vegeta, add about 2 tsp salt.
4. Bring to boil. Reduce heat, cover, and simmer for about 30 minutes.
5. Add celery, carrots, and rice.
6. Bring to simmer, cover, and continue to simmer for about 30 minutes or until the chicken is cooked. Carefully remove the chicken pieces (to prevent them from falling apart and losing the bones in the soup).
7. Continue cooking the soup until the rice is tender, about another 45 minutes. In the meantime, remove the meat from the chicken bones. Return the meat to the soup.
8. Season the soup with salt, pepper, and Maggi.

Hints:

- If you want to use white rice, your cooking time will only be about 20 minutes once you add it instead of the brown rice.