

Easy chicken and rice soup

Easy chicken and rice soup

Soup season is here—one of my absolute favorite times of year! And nothing hits the spot quite like a warm bowl of homemade easy **chicken and rice soup**.

This week, we were lucky to get a rain front here in California—liquid gold for us! And around here, rain means one thing: it's time to celebrate with a big pot of comforting, soul-warming soup.

Let's hear it for the ultimate comfort food... **classic chicken soup**. Cozy, nourishing, and made for days like these.



You said:

Most households grew up with comforting bowls of mom's chicken soup—and mine was no different. This easy chicken rice soup is one of the most heartwarming meals from my childhood. Every Saturday morning, my mom would put on a pot while she cleaned the house. By the time the floors were sparkling and the laundry was folded, lunch was ready: a fragrant, cozy bowl of homemade chicken and rice soup.

While hers took most of the morning, my version is a little faster—ready in under an hour! It's still rich in flavor and filled with that same homemade goodness.

Pro Tip: Use a deep, heavy stock pot with a lid when simmering soup. It helps trap in flavor and makes a big difference. And for best texture, shred your cooked chicken before stirring in the rice.

This simple chicken rice soup is quick, nourishing, and family-approved. I love serving it in oven-to-table soup bowls—they're perfect for easy reheating and look beautiful on the table too.

Whether you're making a big batch for meal prep or a cozy weeknight dinner, this soup delivers every time. It keeps well in the fridge for up to three days, and while I don't recommend freezing it—the pot always seems to disappear before I even have the chance!

When the temperatures dip, nothing beats a steaming bowl of hearty chicken rice soup. Pair it with a green salad and crusty bread, and you've got a complete, comforting meal that's perfect for the family—or even guests.

If you try this soup, I'd love to hear what you think—leave a comment and don't forget to tag me on Instagram. That's always my favorite part!

Ingredients serves four

2 chicken breast

1 Tbsp. olive oil

2 tablespoons butter

1 chopped onion

2 cups rice
2 cups chopped spinach
2 Tablespoons chopped garlic
1 cup chopped celery
1 cup sliced carrots
4 cups chicken stock
2 cups water
2 tablespoons chopped Italian parsley
Salt and pepper to taste

Instruction

1. salt and pepper the chicken breast
2. In a saute pan over medium high heat cook the chicken until golden (5-6 minutes) remove and set aside
3. In the same pan add onion, garlic, carrots and celery saute until limp
4. Return chicken to stock pot, along with the chicken broth, water and herbs cover and simmer for 30 minutes.
5. Remove the chicken , let cool slightly before shredding, then return to the stock pot.
6. Add the rice and spinach Simmer covered 10 minutes longer....Sprinkle with Parmesan and Enjoy!!!!

