

Creamy Chicken, Wild Rice and Mushroom Soup

Ingredients

- 1 jarred soup mix
- 1 pound boneless, skinless chicken breast, cut into 1-inch pieces
- Salt and pepper
- 2 tablespoons olive oil
- 8 cups water
- 2 tablespoons fresh parsley, chopped



Directions

1. Season chicken with salt and pepper.
2. Heat olive oil in a large frying pan, over medium heat.
3. Sauté chicken pieces over medium heat for five to eight minutes, or until no longer pink in the center. Set aside.
4. Pour the jarred soup mix in a large stockpot.
5. Add eight cups of water to the stockpot, and heat to boiling.
6. Reduce cooking temperature, cover stockpot, and allow to simmer for 25 to 30 minutes, or until the wild and white rice is tender.
7. Add chicken to soup mixture, and allow to heat through.
8. Use ladle to place soup in serving bowls, and top with chopped fresh parsley.

Creamy Chicken, Wild Rice and Mushroom Soup Mix

Jar Ingredients

- 2.75 ounce package gravy mix
- 1 tablespoon chicken bouillon granules
- 1 tablespoon dried onion flakes
- 1 tablespoon dried celery flakes
- 1 teaspoon dried parsley flakes
- 1/3 cup uncooked wild rice
- 1 cup uncooked white rice
- 3 tablespoons dried mushrooms, coarsely chopped

Directions

1. Pour gravy mix into the bottom of a clean, wide-mouth pint jar.
2. Stir together chick bouillon granules, and onion, celery, and parsley flakes in a large bowl.
3. Carefully add the bouillon, onion, celery, and parsley flake mixture to the jar, forming a second layer.
4. Combine wild and white rice in a large bowl.
5. Add the rice mixture to the jar, forming a third layer.
6. Top the jar with the dried, chopped mushrooms.
7. Decorate the jar as desired and add a gift tag with instructions for making the soup.