



Creamy Chicken & Brown Rice Soup – Thermomix Recipe



Time:

45

Serves:

6

Difficulty:

two

Introduction Content:

Chicken soup has been long held as a traditional remedy by mothers all over the world. It's the perfect winter meal and tastes like a bowl of goodness!! You can add extra veggies if you like – I usually add kale and sometimes corn and I always add extra chicken along with some bone broth. With preparation time of less than 15 minutes, and just 35 minutes in the Thermomix, you will be enjoying this deliciously warming soup before you know it.

Recipe Ingredients:

50g of raw [brown rice](#)

50g raw [almonds](#)

1 onion, halved

2 garlic cloves

1 stalk of celery, quartered
1 large carrot, quartered
30g [olive oil](#) or butter
300g cubed chicken
1 litre water
1 1/2 Tbsp chicken stock paste or vege stock paste
100g raw [brown rice](#)
Ground rice & [almonds](#)
Handful fresh parsley, chopped
100g frozen peas
More fresh veggies can be added too. For example, kale and corn
Bone broth (liquid or [Powder](#) optional)