

Crockpot Chicken and Wild Rice Soup

1 lb. Chicken Breast

$\frac{1}{2}$ onion

2 carrots (chopped)

2 Celery Stalks (chopped)

2 Garlic Cloves

$\frac{1}{2}$ tsp Thyme

$\frac{1}{4}$ tsp Sage

$\frac{1}{4}$ tsp Rosemary

6 tsp Chicken bouillon

3 Bay Leaves

2 tbs Butter

6 Cups Water

$\frac{3}{4}$ cup Wild Rice – Brown Rice Blend (I recommend Lundberg Farms)

Add all ingredients except rice into a 6-quarter crockpot.

Cook on low for 4-hours or until chicken breasts are cooked through.

Remove chicken from crockpot and shred. Return chicken to crockpot.

Add rice, stir and cook for another hour.

Enjoy!