

Chicken Rice Romano Soup

Ingredients

- 2 quarts chicken broth
- 2 cups shredded chicken
- 1 cup rice
- 1 cup fresh parsley, chopped
- 2 carrots, sliced
- 2 stalks celery, chopped
- 1 cup freshly grated Romano or Parmesan cheese
- Salt and freshly ground pepper to taste

Instructions

1. Heat broth and chicken to boiling.
2. Add parsley, carrots, and celery, and simmer for 10 minutes.
3. Add rice. Cover and simmer for 20 minutes.
4. Season with salt* and pepper and stir in Romano cheese until smooth.
5. Serve with a fresh green salad and crusty French bread.

*Taste for salt before you add any, as the Romano cheese is salty.

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