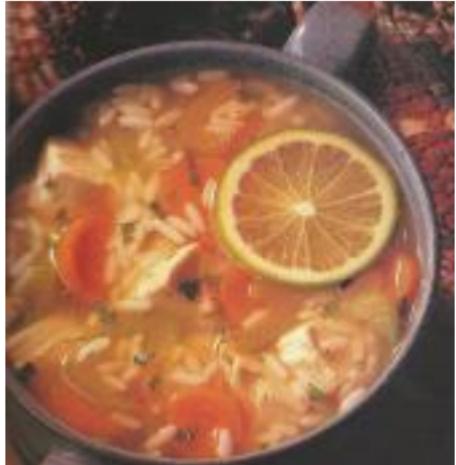


# Chicken Rice Soup



Combine the first 8 ingredients in a 4 Qt saucepan and bring to a boil. Reduce heat and simmer uncovered for 10-15 minutes. Add chicken cubes, simmer for 10-15 minutes more or until chicken is cooked. Remove Bay Leaf. Stir in cooked rice and lime juice just before serving let simmer 1-2 minutes. Garnish soup with lime slices when serving.

|     |                        |     |  |
|-----|------------------------|-----|--|
| 10  | Cups Chicken Broth     | 2   | Tsp Lime Juice                         |
| 1   | Small Onion Chopped    | 2   | Cups Cooked Rice                       |
| 1   | Cup Sliced Celery      | 1 ½ | Cups (3/4Lb) Chicken Breast Meat Cubed |
| 1   | Cup Sliced Carrots     |     | Lime Slices                            |
| 1/2 | Tsp Dried Thyme Leaves |     |  |
| 1/4 | Cup Snipped Parsley    |     |  |
| 1/2 | Tsp Black Pepper       |     |  |
| 1   | Bay Leaf               |     |  |