

Chicken Soup with Lemons & Rice

Ingredients

6 bone-in chicken thighs, or 2 pounds

4 lemons

6 shallots

1 cup basmati rice

6 celery ribs

6 cups chicken broth

olive oil, salt and pepper

Directions

1. Pre-heat oven to 400 degrees F. Spread 1/4-1/2 cup olive oil over bottom of 9 x 13 glass baking dish. Slice two lemons thinly and place in the bottom of the dish on top of the oil. Place chicken thighs with bones on top of the lemons and slice another lemon, placing the slices between skin and meat on thighs. Drizzle with more olive oil and grind salt and pepper over all. Roast chicken for about 20 minutes.

2. Peel and quarter 6 shallots while the chicken is in the oven. Then after 20 minutes, scatter the shallots around the chicken, tucking them between the thighs. Roast for another 25-30 minutes longer. Remove the dish from the oven and allow it to cool so you can handle it.

3. Bring 1 cup basmati rice and 2 cups water to a boil. Add a dash of salt, reduce heat to low and cover. Simmer until the rice is cooked, about 15 minutes. Remove from heat and fluff with a fork.

4. Remove chicken meat from bones and cut it up, discard skin. Keep lemons, shallots and all juices from the baking dish.

5. In a soup pot, heat 1 tablespoon olive oil and add celery and saute for a few minutes until softened. Add the chicken broth and bring to a simmer over medium-high heat. Cook for 5 minutes. Stir in the cooked rice, the cut up chicken, lemons, shallots and all the juices from the roasting pan. Simmer another few minutes to heat through.

6. Serve with a few extra grinds of pepper if desired.