

Chicken, Lemon, and Rice Soup

By Elizabeth Walline, adapted by Beth

Ingredients

6 bone-in chicken thighs
4 lemons
6 shallots
olive oil
salt & pepper

For the soup:

1 cup white rice
2 cups water
1 cup of sliced mushrooms
6 cups chicken broth
olive oil
salt & pepper
all ingredients from the roast chicken

Instructions

Preheat oven to 400.

Spread $\frac{1}{4}$ cup of olive oil over bottom of a 9 x13" baking dish.

Thinly slice two lemons and place on the bottom of the dish.

Place the chicken thighs on top of the lemons, then slice another lemon and place slices between the skin and meat on the thighs.

Drizzle with a little more olive oil, then sprinkle salt & pepper over everything.

Roast chicken for 20 minutes and in the meantime peel and quarter shallots and toss with olive oil.

After the 20 minutes, scatter the shallots around the chicken and roast for 25-30 minutes longer.

When cooled, remove meat from the bones & cut into small pieces. Use the skin and bones with 6 cups of water to make broth in another pot. Also, while the meat is cooling you can make your rice. Fluff with a fork when finished and set aside.

In a soup pot, heat one tablespoon of olive oil, add the mushrooms and saute for 2 minutes. Add the chicken broth and bring to a simmer over high heat. Cook for 5 minutes.

Stir in the cooked rice, chicken, lemons, shallots, and all the pan juices from the roasting pan.

Simmer for 3 minutes to heat through.

Serve with additional lemon juice squeezed over top when serving if desired.