



COOKING INSTRUCTIONS For Soup Starter Kits

YOU WILL NEED

Medium Size Pot
Regular Blender,
Immersion Blender,
or Food processor.

2 tbs Cooking Oil
1 Quart Chicken Broth
1/2 Cup Heavy Cream
1/3 Cup White Rice
Salt & Pepper to Season

1. Start by selecting a medium-sized pot. Place it on the stove over medium heat. Add 2 Tbs of cooking oil into the pot to heat.
2. Take the contents of the package and open it. Add these contents into the preheated pot. Stir the ingredients consistently, allowing them to cook together for approximately 5 to 8 minutes.
3. Now, add 1 quart of chicken broth to the pot along with a 1/2 cup of heavy cream. Stir the mixture well to combine the ingredients.
4. Increase the heat to bring the mixture to a boil. Once boiling, add 1/3 cup of raw white rice. After adding the rice, lower the heat to achieve a gentle simmer. Leave the contents to cook slowly for about 30 minutes.
5. After the cooking time has elapsed, locate and remove the sprigs of thyme from the pot. Then, using an immersion blender or a standard blender, puree the soup mixture until it is completely smooth. Season the soup to your taste with salt and pepper.
6. Lastly, ladle the soup into your preferred soup bowls or crocks. Your dish is now ready to be served. Enjoy your homemade soup!