



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!**