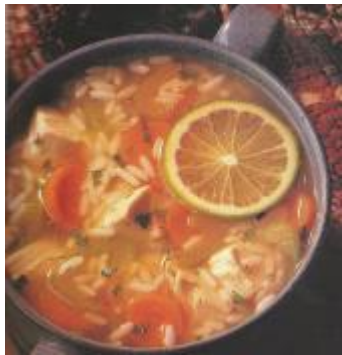


Chicken Rice Soup



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		