

Chicken Soup Starter (Soups & Salads, Easy Entertaining)

2 Tbsp Halladay's Harvest Barn Chardonnay or Garlic Herb Blend
2 Tbsp butter or oil
1 onion, chopped
3 celery stalks, cut in slices
3 carrots, peeled and thinly sliced
8 cups chicken stock or water
2 bay leaves
2 lbs bone in chicken thighs
 $\frac{3}{4}$ cups rice or orzo

Sauté onions, carrots, and celery in butter or olive oil for about 3 to 4 minutes. Add seasoning, chicken stock or water and chicken thighs. Cook over medium heat for about 1 hour, or until the chicken is done. Remove chicken, shred chicken off the bone when it is cool enough, then add it back to the soup.

At this point add $\frac{3}{4}$ cup of rice or orzo, cook until done according to package directions. If you are adding noodles or pasta, cook them in a separate pot and add as you serve the soup. Orzo can also be done on in a separate pot.