Waddle's Chicken Ala Reine Soup

Waddle's Chicken Ala Reine Soup from the original efishinsea.net site from 2004!



SERVINGS 4 large

Ingredients

- **4 cups** water
- **1 cup** chopped onion
- **1 1/2 cups** chopped carrot
- **1 cup** chopped celery
- **1/2 cup** chopped green pepper
- **2 T.** chicken base
- **1/2 t.** white pepper
- **1 T.** sugar
- **3 cups** cooked rice
- **2 cups** chopped (cooked chicken)
- **2** hard-cooked eggs (peeled and chopped)
- **1/3 cup** chopped pimento
- **1/2 cup** chopped fresh parsley
- salt to taste
- cornstarch and water to thicken.

Method

1. In large saucepan or kettle, combine water, onion, carrot, celery, green pepper, chicken base, white pepper and sugar; bring to boil, reduce heat, cover and simmer until veggies are tender. Add rice, chicken, chopped egg, pimiento, and parsley. Season with salt and heat through, then thicken soup with cornstarch-water mixture as desired.
2. Makes 4 large servings..

Notes

> Found this recipe from Waddle's Restaurant in Portland, Oregon years ago in the Everett Herald. It is a great hearty soup for winter..it doesn't keep too well..the rice thickens up too much the next day.
> However, if you boil a chicken, keeping the broth for this soup, prepare the chicken meat, chop your vegetables ahead of time and have the cooked rice and hard boiled eggs ready..you can assemble this in a short time (after church or after work) when company is coming..