

# Homestyle Chicken Barley Soup

## Ingredients

- 1 cup chopped onion
- 1 cup sliced carrots
- 1 cup sliced celery
- 1 tbsp vegetable oil
- 1/2 cup Quaker® - Medium Barley
- 1 tsp thyme, crushed
- 1 tsp salt (optional)
- 1/8 tsp black pepper
- 1 cup chopped cooked chicken (about 1/2 lb)
- 2 ½ cups water

## How to make it

1. In 4-quart saucepan or Dutch oven, cook onion, carrots and celery in oil until onion is tender.
2. Add remaining ingredients except chicken.
3. Bring to a boil.
4. Reduce heat to low; cover.
5. Simmer 40 minutes, stirring occasionally.
6. Add cooked chicken; continue cooking 5 to 10 minutes or until chicken is heated through and barley is tender.
7. Add additional water or chicken broth if soup becomes too thick upon standing.
8. EIGHT 1-CUP SERVINGS To use Quick QUAKER Barley, substitute 2/3 cup quick barley for medium barley and decrease water to 4 cups.
9. Cook onion, carrots and celery as directed above.
10. Add remaining ingredients except chicken.
11. Bring to a boil.



PREP  
TIME  
10 min



COOK  
TIME  
50 min



TOTAL  
TIME  
60 min



SERVINGS  
1

## Made with



**Quaker® - Medium Barley**

12. Reduce heat to low; cover.
13. Simmer 10 minutes, stirring occasionally.
14. Add chicken; continue simmering 5 to 10 minutes or until chicken is heated through and barley is tender.