



Homestyle Chicken Barley Soup

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Hearty and full of veggies, Homestyle Chicken Barley Soup is the perfect recipe when you are looking for some comfort. Simmer the ingredients on the stovetop for a warm and filling soup made from scratch.

Ingredients

- 1 Cup(s) chopped onion
- 1 Cup(s) sliced carrots
- 1 Cup(s) sliced celery
- 1 Tablespoon(s) vegetable oil
- 1/2 Cup(s) [Quaker® - Medium Barley](#)
- 1 Teaspoon(s) thyme, crushed
- 1 Teaspoon(s) salt (optional)
- 1/8 Teaspoon(s) Black pepper
- 1 Cup(s) chopped cooked chicken (about 1/2 pound)
- 2 1/2 Cup(s) Water

Cooking Instructions

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.
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.