

Chicken and Wild Rice Soup

1 lb boneless skinless chicken breast
2/3 cups chopped celery
2/3 cups sliced carrots
1 small onion, diced
1 1/2 cups cubed sweet potatoes
6 cups chicken broth
1/2 tsp dried thyme
1/2 tsp poultry seasoning
1/2 tsp garlic powder
1 1/2 tsp dried parsley
1 1/2 tsp salt
1 tsp pepper
1 cup wild rice



- Place all ingredients into the instant pot. Stir to evenly mix. Place the top on the pot and lock. Set the vent to sealed.
- Cook on high pressure for 25 minutes. When the soup has finished cooking, carefully move the setting to venting and allow the instant pot to vent until it can safely release.
- Shred the chicken with 2 forks in the instant pot. Stir to combine. Serve in bowls with soup crackers or bread.