

Coconut-Lime Chicken and Rice Soup

Servings: 6

Source: Sunset Magazine, Jan. '06

Ingredients

- 5 cups Chicken Broth
- ⅓ cup Fresh Lime Juice
- ¼ cup Fresh Ginger, Thinly Sliced
- 2 each Garlic, Peeled And Crushed
- 3 Soy Sauce
- 3 Brown Sugar, Firmly Packed
- 2 cans Coconut Milk
- 4 cups Cooked Chicken, Bite-Size Pieces
- 1 Fresh Red Or Green Jalapeno Chile, rinsed, stemmed, thinly sliced crosswise
- 3 cups Hot Cooked White Rice
- ½ cup Fresh Basil Leaves, thinly slivered
- Lime Wedges

Method

1. In a 4 to 5 quart pan, combine chicken broth, lime juice, ginger, garlic, soy sauce, and brown sugar. Bring to a boil over high heat, then cover, reduce heat, and simmer until flavors are blended, about 20 minutes.
2. With a slotted spoon, lift out and discard the ginger slices and garlic cloves. Add coconut milk, chicken, and sliced jalapeno (if using) to broth mixture. Stir the soup over medium-high heat just until hot, 5 to 6 minutes; don't let the soup boil.
3. Divide rice among six soup bowls. Sprinkle with slivered basil and spoon soup over the top. Garnish with lime wedges to squeeze into soup to taste.

Notes

This is much better after the first day!