

Chicken Soup

Written by Janet

Thursday, 11 November 2010 15:20 - Last Updated Friday, 24 June 2022 12:57



Ingredients:

- 1 Whole chicken, skinned and cut in parts
- 1/2 onion
- 1 head of garlic
- 2 cups chopped celery
- 1 1/2 cup chopped carrots
- 2 Serrano chiles, chopped
- Half of cup of cilantro, chopped
- 1/2 cup uncooked rice
- 1 teaspoon of whole black pepper
- 1 teaspoon ground cumin
- 3 bay leaves
- 1 Tablespoon salt
- About 4 quarts of water
- 1 Serrano chile. diced (for garnish)
- 1/2 cup of chopped onion (for garnish)
- 1/4 cup coriander (for garnish)
- Lemon wedges for serving

Preparation:

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In a big pot add the water, chicken, onion, garlic, cumin, black pepper, bay leaves, and salt bring to boil at a medium high heat then low the heat to medium. Let it simmer for 20 minutes. Meanwhile in a frying pan add the rice with a bit of oil and saute until a bit white, add the rice to the soup and let it cook for 10 mins. Add the celery, carrots, cilantro, and serrano chiles. After 30 more minutes on low heat. Serve immediately with fresh onion, fresh coriander, serrano chiles and a piece of lemon.