



## Pacific Island Coconut, Chicken and Rice Soup with Coriander and Kaffir Lime Leaves

Serves: 4

Welcoming Spring with a main-meal style soup recipe perfect to share with family and friends.

### TASTE OF SPRING FACT

Hearty and nutritious soups that can be eaten as an alternative to a more traditional main meal are growing in popularity. So much so, we thought it would be nice to create one to share with family and friends, inspired by the traditional styles of soups and braised dishes found throughout the beautiful Pacific Islands. Not surprisingly, the recipe's ingredients include coconut, kaffir lime leaves, lime juice and a good amount of chilli, which is of course optional.

### INGREDIENTS

- 2 Lt Chicken Stock (salt reduced)
- 800ml Coconut Cream
- 2 Red Birdseye Chillies - remove stem, de-seed and finely chop.
- 60ml Lemon Juice
- 30ml Fish Sauce
- 8 Kaffir Lime Leaves - rinse and drain.
- 200gm Jasmine Rice - rinse and drain.
- 4 Small Chicken Breasts - cut widthways into 1/2cm thick slices.
- 4 Coriander Sprigs - rinse and drain.
- 4 Kaffir Lime Leaves - rinse, drain, remove vein and finely shred.
- 4 Red Birdseye Chillies - remove stem, de-seed and finely chop.

### METHOD

1. Over a moderate heat, in a saucepan, add the chicken stock, coconut cream, 2 red Birdseye chillies, lemon juice, fish sauce and 8 Kaffir lime leaves. Mix to combine, then bring up to the boil.
2. Add the rice. Mix to combine, bring back to the boil, then reduce the heat and allow the soup to gently simmer for 10 minutes.
3. Add the chicken breast, gently mix to combine and continue to gently simmer for 5 minutes or until the chicken and rice are cooked through, then remove from the heat.

### TO SERVE

Divide the soup between the required number of serving bowls. Garnish each with a coriander sprig, a Kaffir lime leaf and a little red chilli before serving.