

Caribbean Chicken Soup with Coconut

New England Soup Factory Cookook

3 Tbsp. Canola oil
5 cloves garlic, minced
2 TSP peeled and minced fresh ginger
1 large Spanish onion, peeled and diced
2 ribs celery, diced
4 carrots, peeled and sliced
1 large red pepper, diced
2 cups chopped cooked chicken meat
1 ½ cups whole corn kernels
1 cup shredded coconut
12 cups chicken stock
Juice and zest of 3 limes
1 can coconut milk
2 tsp ground coriander
½ tsp allspice
8 dashed hot sauce
1 bunch chopped fresh cilantro
Salt and pepper to taste

In a stockpot over medium high heat add the oil, garlic, ginger, onion, celery, carrots and red pepper. Sauté for 5 minutes. Add the chicken, corn, coconut and stock. Bring to a boil. Reduce the heat to medium and simmer for 30 minutes. Add the lime juice and zest, coconut milk, coriander, allspice, hot sauce, cilantro, salt and pepper. Simmer an additional 5 minutes.