

GINGERED-LIME CHICKEN WITH RICE SOUP

SOUP

- 1 ea Onion, yellow, medium, diced
- 3 ea Garlic clove, chopped
- 3 lbs Chicken thighs boneless, skinless, 3/4" dice
- Olive oil as needed
- 2 ea Ginger, minced
- 1 gallon Knorr® Liquid Concentrated Chicken Base
- 1 1/4 cups White rice, uncooked

SERVE

- Cilantro, chopped
- 1 ea Lime, zested and juiced

SOUP

1. Sweat ginger, onion, and garlic in small amount of oil.
2. Add chicken meat and prepared Knorr® Professional Liquid Concentrated Chicken Base.
3. Add rice and bring to a simmer, covered, for 30 minutes or until rice is cooked and chicken is tender.

SERVE

4. Garnish with cilantro, lime juice and zest.

ADDITIONAL INFORMATION

Ingredients

[• 1 1/4 cups White rice, uncooked](#), [• 1 ea Lime, zested and juiced](#), [• 1 ea Onion, yellow, medium, diced](#), [• 1 gallon Knorr® Liquid Concentrated Chicken Base](#), [• 2 ea Ginger, minced](#), [• 3 ea Garlic clove, chopped](#), [• 3 lbs Chicken thighs boneless, skinless, 3/4" dice](#), [• Olive oil as needed](#), [Cilantro chopped](#), [SERVE](#), [SOUP](#)

Course

[Entrees](#), [Lunch](#), [Sides](#), [Starters](#)

Cuisine

[American](#), [Asian](#), [Seasonal Winter](#), [Thai](#)

Category

[Chicken](#), [Soups](#)

Serving Size

16