



*cara price*

## THAI COCONUT CHICKEN SOUP

### INGREDIENTS

- 3-4 cups chicken breast, cooked & chopped
- 6 cups broccoli, chopped into small pieces
- 1 bunch of green onions, chopped
- 2" piece of ginger, peeled & finely diced
- 2 cups chicken broth
- 1 can full fat coconut milk
- 3 tablespoons olive oil
- 1 tablespoon sesame oil
- 1 tablespoon lime juice
- 2 teaspoons chinese 5 spice
- 1 teaspoon salt
- 1/4 teaspoon crushed red pepper flakes
- handful of thai basil\* (cut into chiffonade strips)

\*use regular basil if you can't find thai basil

### DIRECTIONS

put the olive oil & sesame oil in an medium size stock pan. add in the broccoli & saute until it's tender but still crisp. add in the ginger & continue cooking 1 minute.

pour in the chicken broth, coconut milk & lime juice. add in the green onions & seasonings.

cook over low-medium heat 10 minutes allowing the soup to have a slight boil on the edges of the pan but not at a full boil.

add in the chicken & continue cooking 5 minutes or until chicken is thoroughly heated.

turn off the heat & stir in the basil. allow to sit for a couple of minutes to wilt.

serve as is or over brown rice if desired.