

Chicken and Rice Soup with Lime and Ginger

Recipe By Rivki Rabinowitz



Cooking and Prep:  30
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Serves:  5

Contains: 

Preference: Meat

Difficulty: Easy

Diet: Gluten Free

Cuisines: Chinese

One of my favourite things to do is take a homey classic like chicken and rice, and inject a current twist. I know I'm not alone in this! Here, I've created a riff on the flavors of the ubiquitous ramen bowl, but with your momma's foundational chicken and rice.

Ingredients (14)

Main ingredients

- 1 tablespoon **Gefen Olive Oil**
- 1/2 cup chopped onion
- 1 and 1/2 tablespoons finely minced fresh ginger, or 1/4 teaspoon ground ginger
- 1 tablespoon white miso
- 1 (8-ounce) package presliced cremini mushrooms
- 4 and 1/2 cups **Empire Chicken Broth**
- 2 cups shredded, skinless, rotisserie chicken breast

- 3 cups chopped bok choy
 - 1 and 1/2 cups precooked brown rice
 - 1 tablespoon tamari, soy sauce, or coconut aminos
 - 1/2 teaspoon **Haddar Kosher Salt**
 - 2 tablespoons fresh lime juice plus 1 teaspoon lime zest
 - 2 tablespoons toasted sesame seeds, for garnish
 - 1 stalk scallion, for garnish
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Start Cooking

Prepare the Soup

1. Heat oil in a large pot over medium-high heat. Add chopped ginger, onion, and miso. Sauté four minutes. Add mushrooms and sauté two minutes. Add stock, chicken, and bok choy. Reduce heat and simmer eight minutes.
2. While soup simmers, prepare rice according to package directions.
3. Stir rice, soy sauce, and salt into the soup. Cook four minutes or until bok choy is tender. Remove from heat and stir in lime zest and juice.

To Serve

1. Prepare in bowl by layering mushrooms, bok choy, chicken, rice, and any extras. Pour in broth. Garnish with toasted sesame seeds and scallions.