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# Southeast Asian Chicken & Corn Soup

## Description

Even in the islands, it can get a little chilly, and there is nothing like a nice homemade soup to warm you up. This soup incorporates a lot of fresh ingredients to give it a real zip in your mouth.

Total time: 20 min   Yield: 4 Servings

## Ingredients

- 1 handful rice noodles
- 15 oz unsweetened coconut milk
- 30 oz low-sodium chick broth (or stock)
- 1 can sweet corn (reserve liquid)
- 4 scallions (thinly sliced)
- 1/2 cup white onion (thinly sliced)
- 1 Tbsp fresh ginger root (minced)
- 1 1/2 lb boneless skinless cooked chicken breast (sliced thinly into strips)
- 2 Tbsp sweet chili sauce
- 2 Tbsp fish sauce
- 4 kaffir lime leaves (sliced thin; zest from the lime may be substituted)
- 2 Tbsp fresh lime juice
- 1 cup chopped cilantro (roughly chopped)

Prep Time: 20 min   Total Time: 20 min

## Instructions

Soak the rice noodles in a bowl of water as you prepare the soup base. In a medium saucepan, combine the coconut milk, chicken broth or stock, sweet corn, water and bring to simmer. Add the scallions, onion, ginger, and chicken breast and continue cooking until the chicken is warmed through. Add the noodles, sweet chili sauce, fish sauce, sliced kaffir and lime juice. Ladle soup into bowls and top with fresh cilantro.

## Recipe brought to you by:

Chef Michi Holland

## Source:

Chef Michi Watarai