



Asian Ginger and Lime Chicken Soup

A light, warming Asian-inspired soup with tender shredded chicken, hearty brown rice and a fragrant ginger lime broth.



40 minutes



Chicken



2 servings

FROM YOUR BOX

BROWN RICE	150g
BROWN ONION	1
CARROT	1
SPRING ONIONS	1 bunch
GINGER	1 piece
CHICKEN SCHNITZELS	300g
LIME	1
BABY SPINACH	60g

FROM YOUR PANTRY

oil for cooking, salt and pepper, chicken stock cube

NOTES

You can switch up this dish if you don't feel like a broth! Stir-fry the vegetables with garlic and seasoning of choice. Pan cook the chicken. Serve on top of brown rice.

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1. COOK THE RICE

Place **rice** in a saucepan and cover with water. Bring to a boil and simmer for 20–25 minutes, or until tender. Drain and rinse.

2. SAUTÉ THE VEGETABLES

Dice **brown onion** and slice **carrot** into rounds. Slice **spring onions**, reserving green tops for garnish. Peel and grate **fresh ginger**. Heat **oil** in a large saucepan over medium heat. Add prepared vegetables and cook for 5 minutes until softened.

TIP *Add a splash of sesame oil or a pinch of dried chilli flakes from your pantry for extra flavour. You can add celery, diced red capsicum or sweet corn if you would like more vegetables.*

3. SIMMER THE BROTH AND CHICKEN

Pour in **700ml water** and crumble in **1 stock cube**. Stir to combine and bring to a simmer. Add **chicken schnitzels** and cook for 6–8 minutes until cooked through. Remove and shred using two forks then return to broth.

TIP *No stock cube? Use stock paste or liquid stock from your pantry instead. Add a splash of soy sauce for flavour.*

4. FINISH AND SERVE

Squeeze in **1/2 lime juice** (wedge remaining) and stir **baby spinach** through until wilted. Season with **salt and pepper**. Divide **rice** among bowls, ladle over **broth** and **chicken**. Garnish with reserved **spring onion tops** and serve with lime wedges.

TIP *Garnish the soup with fried shallots and dried chilli flakes if you have some.*

This recipe has simplified instructions to help lower your meal cost.