
Bank Kitchen Recipe: Mexican Chicken Soup

Servings: 8-12 people

Submitted by Shalia

Ingredients: three (3) 14-ounce cans of chicken broth; three (3) boneless chicken breasts or three (3) 5-ounce cans of chicken breast; 1/2 cup of salsa; 1/2 cup of chopped onion; 1/2 cup of chopped celery; 1/4 cup of cilantro; six (6) heaping Tablespoons of Minute® White Rice; and grated cheese if desired.

Begin by cooking the boneless chicken breasts in the broth in a large stew pot over medium heat. Prior to the chicken being fully-cooked, add the onions and celery; finish cooking the chicken (should no longer appear pink in the middle).

Then, add the salsa, cilantro, and white rice; continue cooking until the rice is done per the instructions on the box. Add salt and pepper to taste if desired.

Finally, remove the pot from the heat, and allow to cool slightly before serving.

The soup can be garnished with grated cheese, sour cream, and more cilantro.

NOTE: if using canned chicken breasts, cook the onions and celery first until done. Then, add all the remaining ingredients and cook until the rice is done.

NOTE 2: the longer you cook the cilantro in the soup the stronger the flavor. For less of a cilantro flavor, add the herb after the rice during the cooking process.

