

Asopao de Pollo – Puerto Rican Soup

8 Servings (3.5 quarts)



Amount	Size	Description
2	Lb.	Boneless / Skinless Chicken Thighs
4	Tbl	Old Norse World Cuisine Southwest Taco
½	Tsp	Course Black Pepper
3	Tbl	Olive Oil
1	Cup	Sweet Multi Color Peppers – Large Dice
¼	Cup	Green Serrano Pepper – Large Dice
¼	Cup	Green Bell Pepper – Large Dice
1	Cup	Diced Onion
4	Cloves	Minced Garlic
2	Tbl	Tomato Paste
6	Cup	Chicken Stock
29	Oz	Diced Tomatoes (2 x 14.5 oz cans)
1 ½	Cups	Jasmin Rice
1	Whole	Bay Leaf
½	Tsp	Crushed Red Pepper
1	Cup	Sugar Snap Peas – Cut ½” cubes
1	Cup	Pimiento-stuffed Olives – Sliced
1/4	Cup	Cilantro

- Season chicken with the Southwest Taco spice blend and the black pepper.
- Heat oil in a 6-quart soup pot on medium-high heat.
- Add chicken and brown by cooking j4 – 5 minutes per side. Move chicken to make sure it does not burn.
- Take chicken out and place on plate.
- Add all the peppers to the pot with the onions, garlic, and tomato paste.
- Cook until paste turns a darker red and peppers are softened.
- Return chicken to the pot with chicken stock, diced tomatoes, rice, bay leaf and crushed red pepper.
- Bring to boil, then reduce to simmer.
- Simmer until rice is tender and the chicken is cooked through.
- Remove the chicken and shred.
- Add chicken back into the soup pot with the peas and sliced olives.
- Simmer for 5 – 10 minutes longer.
- Remove bay leaf and stir in the cilantro.
- Plate in bowls and serve with a few cilantro leaves on top.

