



CURRIED CHICKEN SOUP

Curry and spices make this chicken soup a winter-warming classic.



EASY



15 MINS



35 MINS



4

Ingredients

- 1/2 cup long grain rice
- 1/4 cup [McKenzie's Green Split Peas](#)
- 1/4 cup [McKenzie's Australian Yellow Split Peas](#)
- 1 tbs olive oil
- 1 onion, finely diced
- 2 garlic cloves, finely chopped
- 2 tsp curry powder
- 1 tsp ground cumin
- 4 cups chicken stock
- 2 cups water
- 2 small carrots, cut into 3cm matchsticks
- 1 cup shredded cooked chicken
- 1/4 cup coriander leaves, chopped
- Lime juice, for serving

Instructions

1. Rinse the rice and split peas, drain and set aside.
2. Heat oil in a large pot, stir in onion and garlic. Cook for 3-4 minutes until onion has softened. Stir in spices and cook for a further minute.
3. Add stock, water and rice mix to the pot, stirring well. Bring to the boil, reduce heat and simmer gently for 17 minutes whilst stirring regularly.
4. Stir in carrot and chicken and continue to simmer gently for a further 8-10 minutes. Fold in coriander just before serving. Accompany with a squeeze of lime.

Tip: Use leftover chicken or simply poach a chicken breast and shred it.

[Recipe provided by McKenzies Foods.](#)