



LENTIL LIME CHICKEN SOUP

by Chef David Cocker

USING REUVEN FULLY COOKED MOSTLY DARK 1/2" DICED CHICKEN

Pre & Cook Time: 3 hours

Servings: 50

INGREDIENTS

30 ml olive oil
5 pieces garlic cloves, minced
1 L white onions, finely diced
750 ml carrots, finely diced
750 ml celery, finely diced
750 ml green bell peppers, finely diced
30 ml chili powder
1 L canned diced tomatoes
30 ml honey
1 L canned lentils, rinsed
5 L chicken broth, low sodium
2 limes, zest & juice
60 ml fresh cilantro, minced
3 kg Reuven Fully Cooked Mostly Dark 1/2"
Diced Chicken (Product Code 18307)

PREPARATION

Add olive oil to a stock pot on medium heat. Sauté garlic, celery, carrots, onions for 2-3 minutes while stirring. Add chili powder, bell peppers and honey. Add Reuven Fully Cooked Mostly Dark 1/2" Diced Chicken, canned tomatoes, lentils, chicken broth and lime juice. Bring to broil and simmer for 1-2 hours. Serve with lime zest and cilantro.



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