



CILANTRO LIME CHICKEN AND RICE SOUP

Our Cilantro Lime Chicken is made with chicken breast and leg meat simmered in a zesty cilantro lime sauce that is prepared using traditional, fresh ingredients.



10

Minutes
Prep Time



20

Minutes
Cook Time



ABOUT 5-6

Servings

INGREDIENTS

- 15oz Del Real Foods® Cilantro Lime Chicken
- 3 Cups Chicken Broth
- 1 Cup Cooked White Rice
- 3/4 Cup Frozen Mixed Vegetables
- 1/4 Cup Chopped Fresh Cilantro
- 2 Chopped Garlic Cloves
- 1 Tablespoon Olive Oil
- 1/2 Teaspoon Cumin
- Salt & Pepper to taste

PREPARATION

1. In a large pot, add olive oil and heat over medium heat. Add the vegetables and sauté for about 6-7 minutes or until soft.
2. Add the garlic, cumin, salt, and pepper. Cook for another minute, stirring frequently.
3. Add Del Real Foods® Cilantro Lime Chicken, chicken broth, and cooked rice. Bring to a simmer and cook until internal temperature reaches 165°F.
4. Serve and top with fresh cilantro.