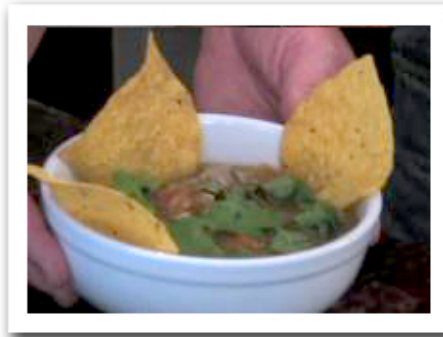


# Mayan Chicken Soup

Brought to you by the...



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- 2 tablespoons olive oil
  - 6 thinly sliced garlic cloves
  - 1 diced medium Spanish onion
  - 2 sliced jalapeno chill peppers
  - 4 chicken thighs
  - 6 cups chicken broth
  - 1/3 cup freshly squeezed lime juice
  - 1 large tomato, seeded and chopped
  - 1/3 cup finely chopped cilantro
  - Salt and pepper to taste
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- Cilantro sprigs for garnish
  - Tortilla chips for garnish
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- 1 cup long grain rice

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Cook rice according to box directions in 2 cups of water. Set aside for later.

Preheat a large sauce pan over medium heat. Add the olive oil and heat until it sizzles. Add the garlic and the onion and sauté until soft and golden, lightly salting and peppering. Cut the jalapenos in half lengthwise, remove the seeds and pith, cut crosswise into small strips, add to the saucepan and continue stirring. Move the onions, jalapenos and garlic to the outer perimeter and fry the chicken thighs skin side down approximately 5 minutes. Add the chicken broth and tomato and cook for approximately 1 hour. Remove the chicken with tongs, allow to cool just enough so you can handle it, and shred the meat with your fingers and a fork. Discard the skin and bones, add the shredded chicken back to the soup, and simmer for ten more minutes. Remove from heat and add the chopped cilantro and the lime juice. Divide the rice into four serving bowls and ladle soup over it. Garnish with cilantro sprigs and tortilla chips.

Makes 4 servings.