

Leftover Roast Chicken Coconut Soup

<https://www.allrecipes.com/leftover-roast-chicken-coconut-soup-recipe-8701222>

This leftover roast chicken coconut soup begins with a flavorful broth made from the carcass of a rotisserie chicken and finishes with creamy coconut milk.

Prep Time:

20 mins

Cook Time:

1 hr 20 mins

Total Time:

1 hr 40 mins

Servings:

6

Ingredients

✓ 1X

2X

4X

Original recipe (1X) yields 6 servings

- 1 leftover roast chicken carcass
- 8 cups cold water
- 1/2 large onion, cut in large pieces
- 2 stalks celery, cut in large pieces
- parsley stems (optional)
- 1 chicken bouillon cube or 2 teaspoons chicken bouillon paste
- 1 tablespoon coconut oil
- 2 tablespoons finely minced fresh ginger
- 1 bunch green onions, thinly sliced, white and green parts separated, divided
- 1 teaspoon kosher salt, divided
- 8 ounces sliced baby portobello mushrooms
- 1/2 cup matchstick-cut or grated carrots
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon garlic powder
- 1 can unsweetened coconut milk
- 1 lime, juiced
- 1 tablespoon Sriracha plus more to taste (optional)
- 1 1/2 cups cooked rice

Directions

Step 1

Place chicken in a large stock pot and add cold water, onions, celery, and parsley stems. Bring to a boil over high heat. Reduce heat to medium and simmer for 1 hour. Strain and reserve liquid. Separate any remaining chicken meat from the carcass and reserve. Discard remaining ingredients in the strainer. Stir bouillon into hot broth until dissolved.

Step 2

Heat oil in a large pot over medium-high heat. Add white and light green parts of onion, along with the ginger, and cook until fragrant, about 1 minute. Sprinkle with 1/2 teaspoon salt and stir. Add mushrooms and cook until lightly browned, about 3 minutes. Add carrots and remaining salt and cook 3 minutes, stirring often. Add pepper, garlic powder and 6 cups of reserved broth. Stir, scraping up any browned bits from the bottom of the pot. Add in coconut milk and reserved chicken pieces and bring to a simmer. Cook for 10 minutes. Add remaining green onions, lime juice, and Sriracha. Serve topped with 1/4 cup of rice per serving.