



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Mint**

### Latin Chicken Soup

**Ingredients:**

1 small bunch mint sprigs, divided (about 5-6 sprigs)  
4 chicken thighs  
1 small yucca root, diced  
2 cups cabbage, roughly chopped  
2 large carrots diced,  
2 large celery sticks, diced  
1 onion, diced  
½ cup white rice  
10 cups chicken broth or water  
2 cloves garlic, minced  
2 bay leaves  
1 Tbs cumin  
lime wedges  
Salt and white pepper to taste

**Directions:**

Remove leaves from 2 sprigs of mint. Tie the remaining sprigs with twine. Set aside. In a large pot, heat the chicken broth and chicken over medium high heat. Once the chicken is cooked, transfer the pieces to a plate, set aside. Lower the heat to medium. Add the remaining ingredients to the pot except for the mint. Cook for about 20 minutes until vegetables are tender. While the soup is cooking, shred the chicken with a fork. Return the shredded chicken to the soup along with the sprigs of mint you tied with twine. Cook for another 5-10 minutes. Remove the bay leaves and sprigs of mint. Add salt and white pepper to taste. Stir in the mint leaves. Serve with lime wedges.