



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Savory Chicken Cilantro Soup

Ingredients

- 3 lbs. chicken breast or thighs, small dice
- 2 lbs. potatoes, diced
- 1 lb. yellow onion, diced
- 2 Tbsp. minced garlic
- 4 quarts chicken stock
- 8 limes
- 3 bunches of cilantro, rough chopped

Directions

In a pot on medium high heat, add onions and some salt, stirring occasionally. Once onions are translucent, add potatoes and stock and bring to a boil. Add your small-diced chicken and let simmer until potatoes and chicken are cooked thoroughly. Squeeze lime juice and add cilantro. Also having a lime as a garnish would only enhance the delicious flavors.