



GINGER COCONUT CHICKEN RECIPE

A popular take on our original recipe, featuring chicken and coconut milk!



WHAT YOU NEED

One 250mL package Souper Heroes mix (Rice-Lentil or Barley-Lentil)
For a 500mL package, double the recipe!

1 Tbsp oil
1 chopped onion
1/2 inch fresh grated ginger
2 cups chopped vegetables (red peppers are best)
1 cup cooked, diced chicken
1 can coconut milk
1 cups diced tomatoes (canned or fresh)
6 cups water or broth
1 bay leaf, 1 tsp tarragon, hot sauce

DIRECTIONS

Sauté oil, onion, ginger on medium heat.
Add vegetables & sauté for 3 more minutes.
Add water/broth & contents of package.
Add chicken, coconut milk & spices.
Cover & simmer 1 hr or until vegetables are tender.
Add salt, pepper & hot sauce to taste.
Enjoy!

250mL serves 8. 500mL serves 15.
Cooking time: 1.5 hrs Freezes well.