

Rori Trovato's Spicy Thai Lime Ginger Soup

INGREDIENTS

- 1 whole chicken (3 to 3 1/2 pounds)
- 1 piece fresh ginger
- 1 onion
- 3 carrots
- 3 stalk celery
- 1 stalk lemongrass
- 4 [kaffir lime leaves](#) (fresh or frozen)
- 1 serrano or bird chili
- 2 limes
- 1 bunch cilantro stems (leaves reserved, for garnish)
- 2 tbsp. salt
- Reserved cilantro leaves (about 1 cup)
- 1/2 c. finely diced red onion
- 2 small Chilies
- 2 limes
- 1 c. bean sprouts



[Kaffir Lime Leaves](#)

Rori Trovato's Spicy Thai Lime Ginger Soup

DIRECTIONS

1. Place chicken in a large pot; cover with water. Bring to a boil over medium-high heat; reduce to a simmer.
 - Add ginger and cook about 1 hour.
 - Add remaining ingredients except salt; cook 3 more hours.
2. Remove broth from heat; let cool slightly.
 - Set a fine-meshed strainer over a large bowl;
 - pour broth through strainer and discard all solids except the chicken.
 - When chicken is cool enough to handle, remove skin.
 - Using a fork, shred meat (watch out for stray bones).
 - Season to taste with salt and arrange on a platter along with garnishes.
3. Reheat broth;
 - season to taste with salt (this may take more than 2 tablespoons).
 - To serve, instruct guests to place chicken and a little bit of each garnish in the bottom of their bowls;
 - ladle hot broth on top.

Recipe and Photo Courtesy Rori Trovato of Delish - Retrieved from

<https://www.delish.com/cooking/recipe-ideas/recipes/a5546/spicy-thai-lime-ginger-soup/>