



Sri Lankan Chicken Soup

This is a heart-warming, spicy and delicious soup. It will remind you of Mulligatawny, but the addition of coconut milk takes it to another level. If like me, you are a chilli-head then spice it up as hot as you like it. It works equally well with king prawns, or if vegetarian: change the stock and use squash in place of the chicken. Serves 4, or 2 with seconds :o)

- Cooked chicken, no skin or bones.
- 400ml coconut milk (one tin)
- 600 ml chicken stock (2 cubes)
- 400g chopped tomatoes (one tin)
- 1tbsp tomato puree
- 2 large garlic cloves, chopped
- 1 medium potato, diced
- 1 large onion, chopped
- 1tbsp ground coriander
- 1tbsp ground cumin
- 1tsp cinnamon
- 1tsp ginger (or thumb size fresh grated)
- 1tsp sugar
- 1 lime, juiced
- 2tbsp olive oil
- good pinch of dried crushed chillies, to your taste, but should be quite 'hot'

You can use any leftover chicken, or two legs/breasts cooked and shredded.

In a large saucepan sauté the onion in olive oil until it softens. Add the coriander, cumin, cinnamon and garlic, cook for 2 minutes.

Add the chicken stock, tomatoes, potato, half of lime juice, sugar, chillies and half of the coconut milk, cook for 30 minutes until the onion and potato are soft.

Add the rest of lime juice, coconut milk, tomato puree, stir well then blend until nearly smooth. (I like some texture in it)

Add the shredded chicken, salt and black pepper, then cook for another 10 minutes.