


















Moroccan Chicken Soup

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  1 1/2 pounds Chicken Breasts, diced chunky
-  1 cup Zucchini, diced chunky
-  1 cup Squash, diced chunky
-  1/2 cup Red Bell Peppers, diced chunky
-  1 cup Onions, diced chunky
-  2 cups Diced Tomatoes, fresh or canned
-  1 1/2 cups Chickpeas
-  1 pound Cabbage, julienne or shredded
-  1/4 tsp Saffron, toasted and chopped
-  5 cups Chicken Stock
-  3 tsp Ground Turmeric
-  2 tsp Ground Coriander
-  2 tsp Ground Ginger
-  4 tsp Ground Granulated Garlic
-  1/2 cup Cilantro, rough chopped
-  1/4 cup Olive Oil
-  1/4 cup Lime Juice



Directions

1. Marinate chicken breast with one teaspoon ground coriander, two teaspoons ground turmeric, one teaspoon ground ginger, two teaspoons granulated garlic, and two teaspoons olive oil for one hour. Bake in the oven at 325 degrees until a quarter done. Set aside.
2. In a small pot, heat oil and sauté all the vegetables except the tomatoes, chickpeas, and cabbage. Cook until a quarter done. Add saffron and the rest of the spices.
3. Add chicken stock and chicken breast and let simmer until chicken is done. Adjust seasonings. Add tomatoes and chickpeas last. Add cabbage, lime juice, and cilantro before serving.

