

Spicy Chicken and Rice Soup with Pumpkin

- 2 white onions
- 8 garlic cloves
- 1 1½-inch piece of ginger
- 3 limes
- Cilantro leaves and tender stems, for garnish
- 1 pound boneless, skinless chicken thighs

- 3 tablespoons olive oil, plus more for drizzling
- 1 ½ tsp ground cumin
- 2 chipotle peppers in adobo
- 2 bay leaves (optional)
- 1 cup canned pumpkin
- 1 cup long grain white rice
- Kosher salt, freshly ground black pepper
- Sour cream, for serving



○ Season 1 pound of boneless, skinless chicken thighs all over with 1 teaspoon salt. Set aside.

○ Cut 2 white onions in half, thinly slice one half until you have about ¼ cup of sliced onion. Cut those thin slices in half crosswise. Set these aside for garnish.

○ Finely chop all the remaining onions.

○ Lightly smash and peel 8 garlic cloves; thinly slice the garlic.

○ Finely chop one 1½-inch piece of ginger. Make sure this is super fine, so you don't encounter big chunks as you eat the soup. You could also micro plane the ginger.

○ Crack open one 7-ounce can of chipotle peppers in adobo sauce. Finely chop 2 chipotle peppers.

○ Heat 3 tablespoons olive oil in a large Dutch oven or pot over medium heat. Add the chopped onions, garlic, and ginger, season with ½ teaspoon of salt and cook, stirring often, until the onion is softened and translucent but not browned, 4-5 minutes.

○ Stir in 1½ teaspoons ground cumin, chipotle chilies, and 2 bay leaves and cook to bloom the spices, 1 minute longer.

○ Stir in 1 cup of canned pumpkin puree, the chicken thighs, ⅔ cup of long grain white rice, 7 cups water, 1 teaspoon of salt. Bring the soup to a simmer over medium high heat. Once it simmers, continue to cook, reducing the heat as needed to maintain a simmer until the chicken is cooked through and tender, and the rice has begun to swell, about 15- 20 minutes.

○ Pluck out the chicken thighs, letting any liquid drip back into the pot; transfer them to a cutting board or medium bowl. Let cool slightly. Use two forks to shred the chicken meat into bite sized pieces.

○ Continue to simmer the soup--you can simmer it for just 15 minutes longer if you like a brothier soup, or continue to simmer it up for a total of up to 30 minutes longer for a thicker, more porridge-like texture (this is my preference). Totally up to you.

○ Add the shredded chicken back into the soup and stir for a minute or so to warm it through.

3. Finish:

○ Stir in the juice of 2 limes. Taste the soup and season with salt and pepper as needed.

- Cut the remaining lime into wedges for serving.
- Divide the soup among bowls. Garnish each bowl with a dollop of sour cream, some cilantro leaves, the reserved sliced white onion, and a drizzle of olive oil. Serve lime wedges alongside.