

Peruvian Chicken Soup Aguadito de Pollo

Oscar · 28/09/2024

**Prep Time**

1 hr 30 mins

Dificult

Medium

Servings

8

Description

Traditional Peruvian Chicken Soup Aguadito de Pollo is a light version of the Peruvian Chicken Chowder Chupe de Pollo

Ingredients

- - 4 skinless
- boneless chicken breast halves - cut in half - salt and pepper to taste - ½ cup olive oil - 1 medium onion
- chopped - 1 teaspoon minced garlic - 1 tablespoon seeded
- minced serrano chile - ½ cup chopped cilantro - 1 cup green peas - 1 cup corn - ½ red bell pepper
- chopped - 10 cups chicken broth - 4 Yukon Gold potatoes
- cut in half - 1 cup uncooked white rice

Instructions

1. Season the chicken with salt and pepper. Heat the olive oil in a large
2. heavy pot over medium-high heat. Stir in the onion
3. garlic
4. and serrano chili; cook until the onion has softened
5. about 1 minute. Add the chicken
6. and continue to cook for 5 minutes. Stir in the cilantro
7. peas
8. corn
9. and red pepper; cook for 1 minute. Pour in the chicken broth
10. potatoes
11. and rice. Bring to a boil
12. then reduce heat to medium-low
13. and simmer until the chicken is opaque and the potatoes are tender
14. about 40 minutes.