



Chicken Long Rice Soup

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This Hawaiianstyle chicken long rice soup has been a family favorite for many generations The leftovers are great and it freezes well Even my Texas man loves it

Ingredients

- - 3 (32 ounce) cartons low-sodium chicken broth - 3 pounds chicken leg quarters - 1 tablespoon Hawaiian sea salt - 1 (1/2 inch) piece fresh ginger root
- sliced - 1 (8 ounce) package uncooked bean threads (cellophane noodles) - 1 large Maui sweet onion
- cubed - 1 bunch green onions
- thinly sliced - 1 small head bok choy
- chopped

Instructions

1. Bring chicken broth
2. chicken
3. salt
4. and ginger to a boil in a large pot over high heat
5. then reduce heat to medium-low and simmer until chicken tender and no longer pink
6. about 35 minutes. Remove chicken; strain broth into a new pot. Discard remaining solids. Meanwhile
7. place noodles in a large bowl and cover with hot water. Set aside until noodles softened
8. about 30 minutes. Stir onion into broth; bring to a boil
9. then reduce heat to medium-low. Meanwhile
10. remove skin and bones from chicken; discard. Roughly chop chicken meat. After noodles sat 30 minutes
11. stir noodles
12. chicken
13. green onion
14. and bok choy into broth; simmer until noodles tender.