

# Chicken Peanut Soup with Mashed Rice

## INGREDIENTS

- 1 medium onion, chopped, divided
- 1 habanero chili, chopped
- 1 small green bell pepper, chopped
- 3 medium cloves garlic, chopped
- 2 inches ginger, peeled and chopped
- 3 cups of water, divided
- 1 1/2 tablespoons oil
- 1 medium boneless, skinless chicken breast, large dice
- 2 chicken boneless, skinless chicken thighs, large dice
- 1 tablespoon tomato paste
- 2 cubes of powdered chicken bullion, divided
- 1 bay leaf
- salt to taste
- 1 packet Sazón seasoning with coriander & annatto
- 4 tablespoons sugar-free peanut butter
- 2 cups long-grain rice, freshly cooked

## DIRECTIONS

1. In a blender, combine half of the chopped onion, chili pepper, bell pepper, garlic, ginger, and a few tablespoons of water. Blend until smooth, add more water, if needed, for a smooth consistency.
2. In a medium sauce pan, over medium-high heat, add oil, chicken, blended onion mixture, chopped onion, tomato paste, 1 bullion cube, bay leaf, and salt to taste.
3. Over, medium-high heat cook for 8-10 minutes until the chicken is cooked through. Add additional water to prevent browning.
4. In the blender, add 2 cups of water, peanut butter. Blend until smooth.
5. Add blended peanut mixture to chicken. Add additional water, if needed, to reach desired consistency. Bring pot to a simmer.
6. Cook for 15 minutes and then add Sazon seasoning packet and 1 chicken bullion cube, according to taste. Add a little at a time and taste to check salt level. If it is too salty, mix some additional peanut butter with water and stir it in.
7. Cook for an additional 10-20 minutes. You can add additional water if the soup is too thick.
8. Form cooked rice into a ball and serve in the middle of the soup.
9. For the mashed rice, mash rice with a wooden spoon and stir as you would for mashed potatoes.
10. Then form balls by swirling the rice in a moistened bowl. Serve in the middle of the soup or in a separate bowl.

