

RECIPE

Chicken Soup with Coconut Milk and Squash Leaves



Ready in **1.5 hour**

Ingredients

NOTE: No actual measurements. Adjust as needed

- Chicken
- Fresh Coconut
- Squash Leaves(Cucuzza Squash)
- Onions, Garlic and ginger
- Salt and Pepper
- Water
- Cooking Oil

Preparation

1. **Prepare chicken.** Select your preferred type of chicken and quantity. Defrost if necessary.
2. **Process coconut milk.** Husk, chop, grind coconut and squeeze milk into a bowl. May use one canned coconut milk.
3. **Chop onion, garlic and ginger.** Amount may be adjusted as desired.
4. **Saute chicken,** add oil and heat to medium heat. Add chicken and saute till brown. Add onions/garlic/ginger. Continue to saute for 1 minute.
5. **Add water.** Water line should be an inch or two above chicken. Bring to a boil. Add salt and pepper to desired amount.
6. Boil for 20 minutes on medium heat. Then add coconut milk, squash leaves. Bring to a boil for a minute until leaves are slightly tender.
7. Enjoy.

Tips

Great with rice and finadene for dipping chicken.