



Cooking at the Cottage

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Chicken, Corn and Coconut Soup

Serves 4 - 6

This Chicken, Corn & Coconut Soup is a comforting, flavor-packed dish that blends tender chicken, sweet corn, and creamy coconut milk into a silky, fragrant bowl of goodness. Infused with hints of garlic and lime, this soup offers a perfect balance of savory richness and bright, tropical notes. It's a nourishing meal -- ideal for cozy nights or as a refreshing twist on a traditional chicken soup.

Ingredients:

1 pound boneless, skinless, chicken thighs	1 tablespoon flour
2 tablespoons olive oil	2 cups chicken broth
2 tablespoons butter	2 cans coconut milk
1 onion, finely diced	2 tablespoons fresh lime juice, or about small 1 lime
1 clove garlic, minced	salt and pepper, to taste
8 cobs of corn, kernels removed and cobs scraped	1/4 cup neutral oil for frying (like avocado oil)
about 3-1/2 to 4 cups of corn (may use frozen corn)	2 shallots, peeled and thinly sliced
	Chives, sliced for garnishing

Directions:

1. In a large Dutch oven or soup pot, sear the chicken thighs in 2 tablespoons of butter and olive oil until browned and cooked through. Remove from the pot and let cool slightly, then shred with two forks.
2. In the same pot, sauté the onion until translucent. Add the garlic and cook until fragrant.
3. Cut the corn from the cobs and scrape the sweet juice from each cob and add all but one cup of the corn to the onion and garlic. (The remaining corn will be used for garnish.) Cook the mix for a few minutes.
4. Add the flour, and continue sautéing for an addition 2-3 minutes, or until fragrant. Add the chicken broth and bring to a low boil.
5. Puree the soup. Using an immersion hand blender, puree about half of the soup into a smooth texture, leaving the other half slightly textured. Or if you prefer, blend all of the soup until completely smooth.
6. Return the cooked and shredded chicken to the soup pot. Add the coconut milk and fresh lime juice. Bring the soup to a simmer, and cook for 15 minutes to allow the flavors blend. Salt and pepper, to taste.
7. While the soup simmers, make the crispy shallots. In a small saucepan over medium-high heat, heat the oil until it begins to bubble. Add the shallots and reduce the heat to low. Cook for 2 to 3 minutes, or until the shallots are just golden brown. They will continue to brown after removing from the oil. Using a slotted spoon, remove the shallots from the oil and place on a paper towel-lined plate to drain. Sprinkle with a little salt. Reserve for use as a garnish.
TIP: We like to test if the oil is ready for frying by using the end of a wooden spoon. Once you see bubbles forming around the spoon, the oil is ready for frying.
8. Remove all but one tablespoon of oil from the saucepan. Cook the remaining cup of corn until it turns bright yellow. Reserve for use as a garnish.
9. Serve the soup warm with a garnish of crispy shallots, corn, and chives. Enjoy!