

AGUADITO DE POLLO

Peruvian Chicken and Cilantro Soup

2 stalks celery, halved
2 carrots, grated
1 medium onion, grated
2 yellow potatoes, cut into large chunks
1/2 cup white rice, rinsed
7-to-8 cups chicken broth
salt and black pepper
one bunch fresh cilantro, leaves and fine stems
half a bunch fresh parsley, leaves and fine stems
4-to-10 cloves garlic
fresh aji amarillo or paste, orange-fleshed chili pepper from Peru
1/4 cup olive oil
1 cup frozen peas
2 cups shredded (into bite-sized) chicken, previously cooked
1/2 cup finely diced red bell pepper
fresh lime, cut into wedges

Put the celery, carrots, onion, potatoes and rice into a large pot. Cover with broth and season lightly with salt. Bring to a boil over medium-high heat, reduce to simmer and cook for about 25 minutes.

Meanwhile, combine cilantro, parsley, garlic and Aji Amarillo chili pepper or paste in a food processor and pulse until finely minced. With the machine running on low slowly dribble in olive oil and process until mixture is smooth.

Remove the celery stalks with tongs and discard. Add prepared cilantro-chili paste and frozen peas to the soup, bring back to a simmer and cook for 10 minutes. Add the shredded chicken and bell pepper. Simmer for 10 minutes or until chicken is warmed through.

Season with salt and black pepper. Serve hot with a wedge of lime.