

Cambodian Chicken Soup

Serves 4

WHY THIS RECIPE WORKS: The combination of tart lime, bold ginger, rice stick noodles, and fresh herbs makes this soup distinctly Cambodian, a cuisine that reflects the influence of several countries, including Thailand, Vietnam, and India. We rely on the deep flavors of our aromatic-infused broth to make this soup stand out. We infuse the broth with lime zest, ginger, garlic, and chiles and leave the latter three components in large pieces. This allows them to flavor the broth during the 15-minute simmer, but their size makes them easy to remove before serving (it also simplifies prep). Using a rotisserie chicken saves us time, and shredding the meat allows it to really soak up the flavors in our broth.

8 cups low-sodium chicken broth

1 tablespoon grated lime zest plus 2 tablespoons juice (2 limes)

1 (3-inch) piece ginger, peeled, halved lengthwise, and smashed

6 garlic cloves, peeled and gently smashed

5 jalapeño chiles, stemmed, halved, and seeded

Salt and pepper

7 ounces (3/8-inch-wide) rice noodles

1 (2½-pound) rotisserie chicken, skin and bones discarded, meat shredded into bite-size pieces (3 cups)

¼ cup chopped fresh cilantro

¼ cup chopped fresh basil

5 scallions, sliced thin on bias

1. Combine broth, zest, ginger, garlic, jalapeños, and 1 teaspoon salt in Dutch oven over medium-high heat and bring to boil. Reduce heat to medium, cover, and simmer until broth is flavorful and fragrant, about 15 minutes. Discard ginger, garlic, and chiles.

2. Meanwhile, bring 3 quarts water to boil in large saucepan over medium-high heat. Add noodles and 1 tablespoon salt and cook until tender, about 8 minutes. Drain and transfer to 4 individual serving bowls.

3. Stir chicken, lime juice, cilantro, basil, and scallions into infused broth. Season with salt and pepper to taste and ladle equal amounts over each bowl of noodles. Serve.