

RECIPE | TOMATOES

COCONUT CHICKEN REDROYALS® SOUP



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45 min

10 min
PREP.

35 min
COOKING



4



easy

INGREDIENTS

- 2 12 oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-the-Vine, divided
- 1** red onion, chopped
- 1 lb** boneless chicken breasts
- 14 oz** can coconut milk
- 1 cup** chicken broth
- 1 tbsp** Italian seasoning

- 1 tbsp** olive oil
- 1 tsp** garlic powder
- Salt & pepper, to taste

DIRECTIONS

- Take one 12-ounce package and slice the tomatoes in half. Set aside.
- Heat the oil in a large pot over medium-high heat. Sauté the onion and sliced tomatoes for 5 minutes. Add chicken and cook for an additional 5 minutes.
- Add chicken broth, coconut milk, Italian seasoning, and garlic powder. Season with salt & pepper to taste and bring to a boil. Simmer for 20 minutes.
- Preheat oven to 400°F and place remaining tomatoes on a baking sheet to roast in the oven for 5 minutes. Set aside.
- Remove the chicken from the pot, shred it, and return it to the pot.
- Divide soup into bowls and top with roasted tomatoes to serve.