

CHICKEN PAPAYA SOUP

Type: Main

Difficulty: Easy

Allergens: Fish

Diet: Gluten-Free

Prep Time: 20 minutes

Yield: 4-6 servings

Source: Ke'alohe Naipo and Hawai'i Food Help

Ingredients:

- 5 cups of water
- 1/3 med onion (sliced)
- 2oz ginger (chopped)
- 1 tsp peppercorn
- 1 tsp salt
- 1 Tbsp fish sauce
- 1 pound chicken thighs (cubed)
- 2 med green papaya (peeled and cubed)

1/2 cup frozen spinach (chopped) or fresh marrungay leaves



Instructions:

1. Add water, onion, ginger, peppercorn, salt, and fish sauce to the pot. Bring to a boil, then reduce to a simmer.
2. Add chicken to the pot. Cook about 20 minutes.
3. Next add cubed papaya. Let that simmer for another 15 minutes.
4. Optional: Add frozen chopped spinach (or fresh marrungay if available) and let that warm through for about 5 minutes.
5. Optional: Serve with brown rice.

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