

Coconut-Lime Chicken Soup

Ingredients:

- 8 oz of cooked Chicken
- 1 15 oz can of full fat Coconut Milk
- 2 Cups Water
- ¼ cup fresh Lime Juice
- 3 medium Carrots sliced
- 1 T Liquid Amino (soy sauce substitute)
- 2 t Thai Seasoning
- ¼ tsp Celtic Sea Salt
- Fresh Cilantro

Instructions:

Put all ingredients in sauce pan. Bring to a boil. Reduce heat and simmer covered 10 minutes or until carrots are tender. Serve with fresh cilantro and lime wedge.