

RECIPE OF THE WEEK

Spicy Chicken Zucchini Noodle Soup

Ingredients

- 1 tsp. grapeseed oil
- 2 ½ cup chicken broth
- ¼ tsp. cumin powder
- ½ tsp. lime juice
- 1 tsp. hot chili sauce
- 6 oz chicken breast, thinly sliced
- ¼ tbsp. garlic powder
- 2 cup zucchini, spiralized
- 1 fresh cilantro
- 1 lime wedge



Preparation

1. In a non-stick pot, sauté chicken with grapeseed oil over medium-high heat
2. Add broth, garlic powder, and cumin and bring mixture to a boil.
3. Reduce to a simmer until the chicken is thoroughly cooked, for approximately 10 minutes.
4. Add zucchini noodles and lime juice to the soup and let it simmer for an additional 3 minutes until you get the desired tenderness.
5. Transfer soup to a bowl and top each with fresh cilantro and hot sauce.
6. Serve with lime wedges.

