

Tomato-Ginger Chicken and Rice Soup

By Ali Slagle

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Kerri Brewer for The New York Times. Food Stylist: Simon Andrews.

Total Time 55 minutes

Prep Time 5 minutes

Cook Time 50 minutes

Rating ★★★★★ (2,548)

Chicken and rice soup is meant to be gentle, and this one is. But it's also subtly spicy from fried ginger, and a little sweet from tomatoes used twice: in paste form to build a caramelized base and in fresh, bright bursts. The final additions of fish sauce, lime and sesame or chile oil make the soup reminiscent of sizzling rice soup and tom yum, and allow you to adjust how robust you need the soup to be. Add less for a calming, mild soup and more if you need something powerful and pungent to clear your mind and congestion.

INGREDIENTS

PREPARATION

Yield: 4 servings

2 tablespoons unsalted butter, extra-virgin olive oil or virgin coconut oil

¼ cup tomato paste

2 tablespoons grated fresh ginger

Salt and pepper

6 cups (1 ½ quarts) chicken broth

1 to 1 ½ pounds boneless, skinless chicken thighs

¾ cup long-grain white rice (unrinsed)

1 pint (about 10 ounces) cherry or other small tomatoes

2 tablespoons fish sauce or soy sauce, plus more to taste

1 lime, cut into wedges, for squeezing

Toasted sesame oil or chile oil, for serving (optional)

Step 1

In a large pot or Dutch oven, heat the butter over medium. Add the tomato paste and ginger, season with salt and pepper and stir until the tomato paste is a shade darker and sticking to the bottom of the pot, 2 to 4 minutes.

Step 2

Add the chicken broth, chicken thighs and rice. Season lightly with salt. Bring to a simmer over medium-high heat, then reduce heat and simmer for 15 minutes.

Step 3

Meanwhile, chop the tomatoes until they're roughly quartered (use a serrated knife if you have it). After the soup has simmered for 15 minutes, add the tomatoes and simmer until the chicken is cooked through and the rice starts to break down and lose its shape, a further 10 to 15 minutes.

Step 4

Using tongs, remove the chicken from the pot and transfer to a medium bowl. Using two forks, shred the chicken into pieces, then stir it back into the soup. Stir in the fish sauce. Season to taste with fish sauce (if flat) and pepper (if it needs more heat). Serve with a squeeze of lime juice and a few drops of sesame or chile oil, if using.

Private Notes

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