

Portuguese Grilled Chicken Soup

Grilling the chicken and adding linguisa sausage to this traditional Portuguese soup makes it extraordinary.

This recipe was part of a *Quick-Cook* article I wrote on grilling for the *San Francisco Chronicle*. The story involved grilling extra meat on the weekend and using the leftovers in other recipes to make weekday cooking easier.

Yield: 4 servings (about 2 cups each)

- 1 medium onion, cut in half lengthwise and thinly sliced
- 2 teaspoons extra virgin olive oil
- 4 cups homemade or 2 cans (14 ounces each) chicken broth
- 2 cups cold water
- 1-1/2 teaspoons finely grated lemon zest (colored outer peel)
- 1/4 teaspoon freshly ground black pepper
- 3 grilled chicken thighs, cut bite-size
- 1 grilled linguisa sausage link, sliced
- 1-1/2 cups cooked rice, bulgur wheat, or orzo pasta
- 3 tablespoons fresh lemon juice
- 1/4 cup chopped fresh mint

In a 6-quart pot, cook the onion in the oil until soft. Add the broth, water, lemon zest, and pepper; bring to a boil over high heat. Reduce the heat to medium; simmer 5 minutes. Add the chicken, sausage, rice, and lemon juice; heat through. Stir in the mint and serve immediately.