

Chicken Porridge Recipe

(Nyonya Recipe)

Ingredients:

½ chicken
¾ heaped rice bowl rice, washed and drained
75 g ginger, shredded
1 stalk coriander (cilantro) leaves
½ teaspoon salt
pepper to taste
sesame oil

Method:

Debone and shred chicken. Put the chicken bones in a pot and add 2½ rice bowls of water. Boil for 15 to 20 minutes. Remove bones and cool the chicken stock. Add rice and chicken flesh into stock and heat again. Boil until rice grains break open. The porridge should be just watery. If not, add some water. Add ½ teaspoon salt and bring to boil again. Remove from heat. To serve, scoop porridge into a bowl and add some shredded ginger, coriander leaves, pepper and a few drops of sesame oil.

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