

Chicken Rice Congee (Arroz Caldo) Recipe

Ingredients:

60 ml olive oil
1 kg chicken, cut into serving pieces
1 head garlic cloves, peeled and crushed
100 g ginger, peeled and cut into 1cm slices
300 g uncooked rice
1¾ - 2 liters (7-8 cups) chicken broth
3 tablespoons patis (fish sauce, or to taste)
¼ cup chopped scallions, to garnish
6-8 calamansi (halved)

Method:

In a casserole, heat 2 tablespoons of the olive oil. Brown the chicken pieces lightly then remove with a slotted spoon and set aside. In the same casserole, sauté half of the garlic until lightly brown. Remove the browned garlic from pan and set aside. Pour in remaining oil. Sauté ginger and remaining garlic. Add the rice and stir to coat the grains with the oil. Pour in the 1¾ liters (7 cups) of chicken broth. Add the chicken and patis. Allow to simmer until rice and chicken are fully cooked, about 40 minutes. Add more broth (and fish sauce) if necessary. The mixture should have a soupy consistency when fully cooked. Spoon into individual serving bowls and garnish with the browned garlic and scallions. Serve with calamansi.

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