

CHICKEN CONGEE

INGREDIENTS

¼ cup rice

3.5 cups chicken stock

Salt

Options for toppings: soy sauce, finely chopped green onions, sesame oil, leftover cooked chicken/pork, chopped tofu

PREPARATION

1. Rinse and drain the rice.
2. Put the rice in a pot with the chicken stock and bring to a boil. Give the rice a good stir, scraping the bottom of the pan to prevent sticking, then lower the heat and half-cover the pan. Simmer gently for 1 ½ to 2 hours, stirring every 15 minutes, until the grains have burst open, and you have a thick congee. Keep an eye on the pot to make sure the rice doesn't stick to the bottom. Toward the end of cooking, when the stock has become integrated with the rice and is the consistency of oatmeal, season lightly with salt to taste.
3. Serve the congee with your toppings of choice such as a sprinkling of soy sauce and a drizzle of sesame oil.

Recipe adapted from: www.cooking.nytimes.com

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