

Chicken Congee

Ingredients

- 3 ½ cups chicken broth, bone broth, or water
- ½ cup rice, washed thoroughly
- 1 knob ginger, peeled and finely sliced
- **Optional Garnishes:** Chopped scallion greens, soy sauce, sesame oil

Instructions

- 1 In a pot, combine the chicken broth, rice, and sliced ginger. Cover and bring to a boil.
- 2 Reduce the heat and let it simmer for about an hour, stirring occasionally, until the liquid has reduced and the rice has thickened into a creamy consistency.
- 3 Serve immediately, garnished with scallions, a drizzle of soy sauce, and a touch of sesame oil if desired.

◆ **Note:** The congee will thicken as it sits. If reheating leftovers, add more liquid to loosen it back to the desired consistency.