# Easy Chicken Arroz Caldo

NIBBLEDISH CONTRIBUTOR

## Ingredients

Chicken pieces
(or may use leftover cooked shredded chicken added at the last minutes of cooking)
1-2 TB cooking oil
1 med. onion, diced small
garlic, chopped
(or if you have ready-made bottled toasted garlic, just add them as topping before serving)
2" ginger, sliced (or less, to taste)
1 cup long grain rice or regular white rice
3 cups or more chicken broth
2 tsp. saffron threads (for coloring)
Boiled eggs
Green onions, sliced, for garnish
Fish sauce, to taste or optional
Black pepper, to taste
Lime or calamansi slices, to taste

## Instructions

Brown garlic in oil then set aside (for topping). Add chicken pieces and brown with onion and ginger. Add rice and stir for a few minutes. Add 2 cups broth and saffron threads, boil then simmer, covered for about 15 minutes till rice is soft and chicken is done. Add more broth depending on desired consistency. Taste and adjust seasoning with fish sauce and black pepper.
Add boiled eggs.

To serve, ladle in bowls topped with green onions and toasted garlic.  May add a sprinkle of lime or calamansi juice as desired.