



Chicken Congee

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup rice
- 1.5 litre of water
- 3 garlic cloves
- 1" ginger
- 3 dried scallop for additional flavour (optional),
- 3 chicken drumsticks
- Light soy sauce
- Pepper
- Salt
- Sesame Oil
- Coriander
- Fried garlicks

Instructions

This is a simple dish to prepare, the only drawback is the amount of time needed to cook the congee. Make sure you have a large pot for this, as you will need to add water when it thickens.

1. Boil the rice with the water, put in the garlicks, ginger, dried scallops drumsticks and 1 tsp of salt. Cook for on high heat, when it comes to a boil, let it simmer on medium low heat for 1hr to 1.5 hr.
2. Partially cover the pot with lid, to let the steam escape, do not cover fully, it will overflow.
3. Check on the drumsticks after 30mins, if they are cooked, remove them and the meat chunk, as they will be hot, let the meat cools before shredding.
4. Put the bones back into the simmering congee to get more flavour.

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5. When the congee becomes too thick, add more water.
 6. When serving, add the shredded chicken, a dash of soy sauce, sesame oil and pepper to the bowl.
 7. Garnish with coriander and fried garlicks

Top with pan fried wonton skin pieces for crispness.