



Teochew-style Rice Porridge

NIBBLEDISH CONTRIBUTOR

Ingredients

- cooked, cooled rice (leftover stuff is fine) - chicken stock cubes - ginger - garlic - celery, onion, carrot - any other veg suitable for boiling (mushroom in the pic) - chicken - fried garlic - white pepper

Instructions

****Teochew-style rice porridge (congee / jook) is a little different to the more common Cantonese version. Whereas Cantonese porridge requires a very long cooking time and results in a more liquid-like texture, Teochew-style is quicker to make and has a much firmer texture. This super-quick version uses cooked rice.****

1. Make your soup. Add stock cubes, celery, carrot, onion, a couple of garlic cloves and a few big chunks of ginger to boiling water. Cover and let it all simmer for 20 mins.
2. Add the chicken meat to the soup. Boil until tender, then remove and continue to let the soup simmer. Grab two forks (one in each hand) and shred the chicken. Put it aside in a bowl and season to your liking.
3. After letting the soup reduce a bit, taste and season accordingly.
4. Put your rice in a bowl and strain the soup onto the rice. Garnish with the shredded chicken, a dash of white pepper, some fried garlic bits, something green and whatever vegetables you cooked with the soup. Drizzle with a little sesame and chilli oil.