
Chicken Congee with Shiitake Mushroom

Description

Enjoy this hearty comfort food on a cold rainy day. Add additional stock or water if necessary, to make the congee to your desired thickness.

Total time: 1 hr Yield: 6 to 8 servings

Ingredients

1 cup calrose white rice (medium grain)
64 oz low sodium chicken stock (8 cups)
2 cup water
1 Tbsp chicken or mushroom bouillon powder
1 large white sweet onion (small dice)
1 Tbsp garlic (minced)
1 Tbsp ginger (minced)
1 Tbsp lemongrass (minced)
2 tsp salt
1/4 tsp white pepper
12 fresh large shiitake mushrooms (stemmed, thinly sliced)
6 chicken thighs (cut into bite size pieces)
8 eggs (cooked to your preference)
1/2 cup fresh green onion (thinly sliced)
chili garlic oil (optional)

Prep Time: 15 min Cooking Time: 45 min Total Time: 1 hr

Instructions

In a pot, add rice, chicken stock, water, bouillon, onion, garlic, ginger, lemongrass, salt and white pepper. Stir, cover and bring to a boil. Uncover and reduce heat to medium-low; add in the shiitake mushrooms and chicken thighs and simmer, stirring occasionally, until rice breaks down and mixture is creamy, about 35 to 45 minutes.

To serve, top the congee with a fried egg, garnish with green onions and chili oil. Enjoy!

Recipe brought to you by:

Chef Ryan Covert