

Chicken Arroz Caldo (Chicken Rice Porridge)



Ingredients

- 2 tablespoons olive oil
- 1 onion, diced
- 2 cloves garlic, crushed
- 1 (2 inch) piece fresh ginger, peeled and thinly sliced
- 2 ¼ pounds chicken wings, split and tips discarded
- 1 tablespoon fish sauce (Optional)
- 5 ¼ cups chicken broth
- 1 cup glutinous sweet rice
- salt and pepper to taste
- 1 green onion, chopped
- 1 lemon, sliced (Optional)
- 1 teaspoon fish sauce for sprinkling, if desired (Optional)

Directions

1. Heat oil in a large pot over medium heat. Cook and stir onion, garlic, and ginger in hot oil until fragrant, about 5 minutes.
2. Add chicken wings; cook and stir for 1 minute. Stir in fish sauce, cover, and cook another 2 minutes.
3. Pour chicken broth into the pot. Stir in sweet rice and bring mixture to a boil. Cover and cook for 10 minutes, stirring occasionally to prevent rice from sticking to the bottom of the pot.
4. Season with salt and pepper.
5. Portion soup into bowls and garnish with green onion.