

Vegan Congee (Instant Pot option)

This easy vegan congee (rice porridge) is simple, but full of flavor. This recipe can be made on the stove or in an Instant Pot. Top with chili garlic oil and fresh garnishes. Meal prep and freezer friendly. (Vegan & Gluten Free)

Prep Time	Cook Time	Total Time
5 mins	50 mins	55 mins

Servings: 5 Author: Bri Beaudoin



4.94 from 15 votes

Ingredients

- 247 g **Jasmine rice** (*see note 1*)
- 1420 ml **vegan chicken broth** (or vegetable broth, *see note 2*)
- 1183 ml **water** (more as needed)
- 5 cloves **garlic**, finely grated (or minced)
- 15 ml finely grated **ginger** (or minced)
- 2.5 to 5 ml **fine sea salt** (more as needed, *see note 3*)

Toppings (optional)

- **Homemade Chili Garlic Oil**
- Sliced **scallions** (green onions)
- Minced **fresh ginger**
- **White pepper**

Instructions

1. **Rinse rice:** Rinse rice in a colander for 1 minute, using your fingers to swirl the rice under the running water.
2. **Combine and cook:** To a large pot (*see note 4*), add rinsed rice, broth, water, garlic, ginger, and salt. Cover with the lid slightly ajar and bring to a boil over medium high heat. Then, reduce heat to maintain a simmer. Cook, stirring occasionally, until the rice is soft, about 30 minutes. Uncover and cook, stirring occasionally, until the rice is falling apart and the congee is smooth, about another 15 minutes. (*Add more water, if needed, to thin the congee to desired consistency; If congee is too runny, cook longer until thickened*).
3. **Season and serve:** Taste the congee and add more salt, if needed. Garnish with toppings of your choice and serve hot.

Another great recipe by evergreenkitchen.ca