

Pressure Cooker Vietnamese Chicken Congee (Cháo Gà)

Yield: 6 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/chao-ga-vietnamese-rice-porridge-recipe-genius-kitchen>

Ingredients:

- 3 rice cups Short Grain Rice
- 2 pounds chicken thighs boneless/skinless, sliced
- 4 quarts chicken broth or up to the 5 quart line
- 1 piece ginger peeled and minced
- 2 tablespoons black soy sauce or 4 teaspoons soy sauce and 2 teaspoons sugar
- 1 tablespoon soy sauce Low Sodium
- 2 tablespoons fish sauce
- 4 teaspoons white pepper
- 4 scallions sliced
- 2 cups thai basil

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 125 milligrams
4. Fat: 29 grams
5. Fiber: 1 grams
6. Protein: 40 grams
7. SaturatedFat: 6 grams
8. Sodium: 1220 milligrams
9. Sugar: 1 grams

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