

Congee (chinese Rice Porridge)

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/the-best-chinese-rice-recipe>

Ingredients:

- 2 cups jasmine rice uncooked, rinsed and drained
- 2 cups low sodium chicken broth
- 4 cups water
- 2 scallions green and white parts chopped
- 1 cup fresh cilantro rinsed and stems removed
- 1/2 cup roasted peanuts chopped
- 2 cloves garlic peeled and thinly sliced
- 2 tablespoons canola oil
- 4 eggs
- rice vinegar optional
- soy sauce optional
- sesame oil optional
- Sriracha optional
- pickled ginger optional

Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 82 grams
3. Cholesterol: 210 milligrams
4. Fat: 29 grams
5. Fiber: 3 grams
6. Protein: 21 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 510 milligrams
9. Sugar: 3 grams

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