

Tori Zosui—Japanese Rice & Chicken Porridge

Yield: 3 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-ginger-soup-recipe>

Ingredients:

- 2 cups chicken stock
- 13 squares dashi kombu inches
- 1/8 teaspoon coarsely ground black pepper
- 1 1/2 cups japanese rice cooked
- 1/2 pound cooked chicken skin and bones removed, shredded into thin strips about 1/4-inch wide and 1 1/2-inches long
- 1/2 teaspoon ginger freshly grated
- 2 scallions thinly sliced
- salt
- pepper

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 85 grams
3. Cholesterol: 70 milligrams
4. Fat: 13 grams
5. Fiber: 4 grams
6. Protein: 32 grams
7. SaturatedFat: 3 grams
8. Sodium: 560 milligrams
9. Sugar: 3 grams

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