

Chao Oc (Vietnamese Rice Porridge with Clams)

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-rice-dishes-recipe>

Ingredients:

- 1/2 pound chicken bones
- 2 teaspoons nuoc mam Vietnamese Fish Sauce
- 1 teaspoon salt
- 2 cups rice rice measuring cup size, or 1 1/2 cups American measuring cup size
- 2 cups clams razor or geoduck, cut into 2-inch pieces, or canned clams if you must, and any clam juice that's left

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 40 milligrams
4. Fat: 1 grams
5. Protein: 17 grams
6. Sodium: 650 milligrams

Thank you for visiting our website. Hope you enjoy Chao Oc (Vietnamese Rice Porridge with Clams) above. You can see more 18 vietnamese rice dishes recipe Deliciousness awaits you! to get more great cooking ideas.