

# **Chicken Rice Porridge with Infused Ginger Sauce**

from Chef Charleen Caabay

## **Ingredients**

- 1/4 cup chopped scallions
- 1/4 chopped ginger
- 1/2 cup canola or avocado oil (2-3 tablespoons infused included)
- 1/4 cup sesame oil
- 1 tsp salt
- 1 lbs shredded chicken
- 2 cups rice
- 3 cups soup broth
- 2 tablespoons garlic
- pepper

## **Instructions**

- Heat the canola or avocado oil (included the infused oil) in a small pan until it sizzles a small piece of ginger. Turn off heat and set aside. Mix scallions and ginger in a glass jar. Once mixed, add the oil along with, sesame oil and salt. Swirl to mix.
- Bring the broth to a boil, add rice and lower heat to a slow simmer. Add the chopped garlic and pepper to taste. Once the porridge thickens you can turn off the heat. Add more broth to loosen if it's too thick.
- Mix in the shredded chicken.
- Spoon the sauce over the rice, teaspoon by teaspoon until you get your desired potency.

## **Notes**

Serve with your favourite veggies.