



Arroz Caldo: Filipino Chicken & Rice

with Ginger & Fried Onions



40-50min



2 Servings

A beloved dish in Filipino cuisine, this warm and hearty porridge is guaranteed to banish even the most persistent winter blues. Aromatic ginger and tangy fish sauce combine with a brothy rice mixture that simmers low and slow, allowing the rice to absorb the complex flavors. Chicken strips and jammy eggs add savory sustenance, while a final sprinkle of scallions and fried onions adds delightful crunch.

What we send

- 1 yellow onion
- garlic
- 1 oz fresh ginger
- 10 oz pkg chicken breast strips
- 5 oz sushi rice
- ½ oz fried onions ³
- ½ oz fish sauce ²
- 3 pkts chicken broth concentrate
- 2 scallions
- 1 lime

What you need

- kosher salt & ground pepper
- neutral oil
- 2 large eggs ¹

Tools

- microplane or grater
- medium pot with a lid
- small saucepan

Allergens

Egg (1), Fish (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

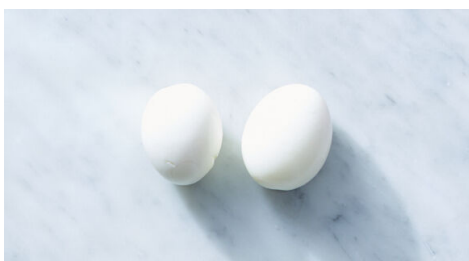
Nutrition per serving

Calories 760kcal, Fat 26g, Carbs 85g, Protein 49g



1. Brown chicken

Finely chop **onion** and **2 teaspoons garlic**, keeping separate. Finely grate **2 teaspoons ginger**. Pat **chicken** dry; season with **salt** and **pepper**. In a medium pot, heat **1 tablespoon oil** over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes; transfer to a plate (it's okay if chicken is not cooked through).



4. Cook eggs

Meanwhile, bring a small saucepan of water to a boil over high heat. Gently lower in **2 large eggs**; lower heat to medium. Cook for 7 minutes, then remove eggs and run under cold water (or place in a bowl of cold water with ice). Peel eggs and set aside for serving.



2. Cook aromatics

Add **onions**, **1 more tablespoon oil**, and **a pinch of salt** to pot; lower heat to medium. Cook, stirring occasionally, until onions are soft and translucent, 4-5 minutes. Add **ginger** and **garlic**; cook until softened and aromatic, 2-3 minutes. Add **rice** and **half of the fried onions**; stir until well coated.



5. Add chicken

Stir **chicken** into **rice**; cook over medium heat, stirring often, until chicken is cooked through and warm, and **broth** is thickened (rice should just leave a trail when drawn through with a spoon), another 3-5 minutes. Season to taste with **salt** and **pepper**.



3. Cook rice

Add **fish sauce**, **all of the broth concentrate**, and **4 cups water** to pot; bring to a boil over high heat. Cover, reduce heat to medium-low, and cook, stirring occasionally, until **rice** is cooked through, about 30 minutes.



6. Serve

Trim **scallions**, then thinly slice. Cut **lime** into wedges and cut **eggs** in half. Ladle **arroz caldo** into bowls. Garnish with **scallions**, **remaining fried onions**, and **eggs**. Enjoy!