

Chicken and Mushroom Congee



Servings: 4
Cook time: 60 minutes

DIRECTIONS

1. Rinse rice 3 times until water runs mostly clear.
2. Add rice, water, bouillon powder and julienned ginger to a pot.
3. Bring to a boil, then reduce heat to medium low and simmer.
4. Cook for 45-60 minutes, partially covered, stirring occasionally until creamy. Add hot water if it thickens too much.
5. While the congee is cooking:
 - a. Remove the stems from the shiitake mushrooms and thinly slice mushroom caps.
 - b. Dice chicken into $\frac{1}{4}$ inch pieces. Mix with Shaoxing wine, mushroom oyster sauce, sugar and cornstarch. Let marinate for 30 minutes.
6. 15 minutes before the congee is done, add the marinated chicken to the pot and cook for 8-10 minutes, until chicken is fully cooked. Stir occasionally.
7. Add shiitake mushrooms and simmer until tender.

To finish:

8. Stir well until smooth. Adjust consistency with hot water if needed. Drizzle in sesame oil.
9. Ladle into bowls and garnish with sliced green onions and fried shallots. **Optional:** add salt and white pepper to taste.

INGREDIENTS

2/3 cup	Long grain white rice
5 cups	Water
2 tbsp	Chicken bouillon
1 inch piece	Ginger, julienned
1 cup	Shiitake mushrooms, sliced
1 each	Chicken thigh, diced
0.5 tsp	Shaoxing wine
1 tsp	Mushroom oyster sauce
0.5 tsp	Sugar
0.5 tsp	Cornstarch
0.5 tsp	Sesame oil
1 tbsp	Green onions, sliced
0.5 cup	Fried shallots