

# arroz caldo

On rainy afternoons, this rice porridge—our version of congee—is a much sought-after food, warming our bellies, and feeling as nice and comforting as a hug.

## CHICKEN STOCK

2 Tbsp Golden Fiesta Palm Oil  
 ½ cup diced white onions  
 3 cloves garlic, crushed  
 ½ kg chicken neck, back, wings, bone in  
 8 cups water

## RICE

2 Tbsp white onions, chopped  
 3 cloves garlic, crushed  
 3 Tbsp sliced ginger  
 ¼ kilo chicken wings and legs  
 1 Tbsp Datu Puti Patis  
 1 ½ cup malagkit rice  
 7 cups stock  
 1 Tbsp kasuba

## TOPPINGS

1 egg, hard cooked and sliced  
 3 Tbsp fried garlic  
 3 Tbsp spring onions, sliced

## DIPPING SAUCE

¼ cup Datu Puti Patis

## PROCEDURE

**1** Make chicken stock: In a pot, heat **Golden Fiesta Palm Oil**. Sauté onions and garlic. Add chicken and water. Simmer for 45 minutes.

**2** Remove chicken from the broth. Flake chicken meat, and set aside.

**3** In a pan, sauté onion, garlic, and ginger until fragrant. Add chicken flakes and chicken pieces. Season with **Datu Puti Patis**. Add malagkit rice, stock, and kasuba. Simmer until cooked for about 25 minutes. If the rice is not yet cooked, add more chicken stock.

**4** Top with egg, garlic, and spring onions. Serve with **Datu Puti Patis**.

**TAKES** 1 HOUR + PREPARATION OF CHICKEN STOCK

**MAKES** 4 TO 5 SERVINGS



**SKILL BOOSTER** The secret to a flavorful arroz caldo lies in the homemade broth. Making your own chicken stock allows the rice to soak up the natural flavors from the chicken, onions, and garlic.