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by ewfood

Arroz Caldo

Ingredients

1fl oz. vegetable oil
2 cloves garlic, crushed
1 piece ginger, 4cm long, julienned
2 onions, finely chopped
Pepper to taste
1 chicken stock cube
1.5lb chicken pieces
1fl oz.. fish sauce
6oz. cups uncooked rice
32fl oz. water
4 eggs, hard boiled and peeled
0.25oz. safflower petals, used to add to the colour but do not enhance the flavour
1 cup spring onions, chopped (for garnish)
1 lemon, quartered (for garnish)
Servings
6
Person
Preparation Time
10
min

Preparation

1. In a pot sauté the garlic, onion and ginger in the oil until it begins to brown, season with black pepper
2. Add the chicken cube and sauté further until it combines with the sautéed roots
3. Add the chicken and cook until it browns, the pour in the fish sauce and the rice and mix well
4. Pour the water over this and bring it to a boil, lower the heat to a medium high and cook for about 30 minutes, or until the rice is cooked
5. Add the hard boiled eggs and the safflower (if you choose to)
6. Serve it hot and garnish with the lemons and spring onions

Cooks Note

Preparation time: 10 minutes; Cooking time: 1hour 30 minutes; Serves 6