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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, then 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: 1 hour 30 minutes; Serves 6