

Congee

Chinese · Breakfast · Easy · 95 min total · Serves 4

Soothing Chinese rice porridge simmered until silky and smooth — ultimate comfort breakfast.

Ingredients

- 0.75 cup jasmine rice
- 8 cups water or chicken broth
- 1 inch ginger (sliced)
- 0.5 tsp salt
- 3 scallions (sliced for garnish)
- 1 tsp soy sauce (for serving)
- 0.5 tsp sesame oil (for serving)
- 2 century egg (optional)
- 2 tbsp pork floss (optional)

Method

1. Rinse rice until water clear. Combine with broth in pot.
2. Boil, then reduce to low simmer. Add ginger. Cook 90 min, stirring occasionally.
3. Cook until rice breaks down and texture is thick and creamy. Remove ginger. Season.
4. Serve topped with scallions, soy sauce, sesame oil, and desired toppings.

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