

# Chicken Congee

## Ingredients

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- 3/4 c Jasmine Rice
- 1 Ginger (2-inch piece)
- 1/4 c Sake
- 3 Chicken Thighs (boneless, skinless)
- 7 c Water
- 3 Green Onions (chopped)
- 1/2 c Cilantro (chopped)
- 2 t Salt
- 1/4 t White Pepper

## Instructions

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1. Place rice into Instant Pot insert. Wash the rice with several changes of water and set aside.
2. Cut ginger in half. Slice half of it into thick rounds and place into the Instant Pot. Cut the other half of ginger into thin shreds and set aside for later.
3. Add the sake, chicken thighs, and water into the Instant Pot. Place the lid on securely and move the valve to "sealing." Press the Manual button on High for 30 minutes.
4. Once the timer goes off, let it sit for an additional 40 minutes without releasing the pressure so it can naturally release. Open the lid and stir the congee. Take out the ginger pieces and discard. Take out the chicken and shred then put the chicken back into the pot.

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5. Press the Saute button on Low. Add the ginger shreds, salt, and white pepper. Stir well and cook until the right consistency, adjust flavor as needed. If the congee is too thick stir in 1/2 a cup of water at a time and let it bubble. Turn off Instant Pot and stir in green onions and cilantro. Mix well and serve immediately.