

## Arroz Caldo

Recipe supplied by Miriam Cocking

### ingredients

- 2 pieces of chicken thigh fillet (cleaned, washed, drained and cut into square inch sizes)
- 1 cup of sticky glutinous rice (washed rice until water is clear and drain)
- 1/2 small to medium size white onion ( cut in small squares)
- ½ tsp of grated ginger
- 1 Tbs. of crushed garlic (when fried set aside for garnishing)
- 2 Tbs of Vegetable/canola oil
- 2 cups of clear chicken broth
- ½ of baby spinach (rinsed and drained)
- 1 stem of spring onion (washed, drain and sliced thinly for garnishing)
- 2 quail eggs (cooked and chop coarsely for garnishing)
- 1/8 teaspoon of salt
- Dash of ground white pepper
- 2 slices of lemon

### directions

- Heat sauce pan over the stove on a low heat.
- Make sticky rice by rinsing rice until water is clear, drain and set aside.
- When saucepan is warm enough, add the oil heat it until it reaches desired temperature.
- Add crushed garlic to the heated oil and toss until golden brown, dish it out and drain on a piece of grease proof paper.
- Slice white onion and grate ginger and add to pan at the same time, toss together and when onion sautes, add the chicken pieces.
- Keep tossing the chicken for a minute or so then add sticky rice and the chicken broth.
- Stir the mixture every so often until chicken and rice cooked to avoid sticking at the bottom of the saucepan.
- Add baby spinach and toss till spinach wilted.
- Add salt and pepper to taste.
- Dish out Arroz Caldo into a bowl.
- Garnish with chopped quail eggs in the middle of the dish.
- Add fried crushed garlic on top of the egg.
- Sprinkle the Arroz Caldo with finely chopped spring onion.
- Place bowl on a plate and place a sliced of lemon on the side.
- Squeeze lemon of top of the dish and mix it up before eating.

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