

RECIPE CARD

Arroz Caldo with Elen Rose Factor

RECIPE NAME

16 8-oz servings

YIELD

15 min

PREP TIME

1 hr, 15 min

TIME TO COOK

Instant Pot 20 minutes, slow release 55 minutes

NOTES

INGREDIENTS

8 qt Instant Pot
4 qt water
4 chicken thighs (approx 1.5-2lbs)
2" fresh, peeled ginger (7-8 big slices or julienne style)
3 tbsp powdered chicken bouillon
1/2 tsp pepper
2 tbsp patis (fish sauce)
2 cups of uncooked, rinsed rice
1/4 tsp turmeric

Seasonings/toppings:

green onions
crumbled chicharon
fried garlic
chopped hard boiled eggs
kalamansi or lemon

PROCEDURE

Rinse 2 cups of rice until water runs clear, approximately three times. Fill instant pot halfway with water. Add all ingredients (except for toppings).

Pressure cook on high for 12 min. Be sure to turn off KEEP WARM function. Let it slow release, do not use the quick release function - soup will spew everywhere if you do! Add toppings.