

Arroz Caldo is a flavorful, hearty Filipino Chicken Rice porridge. Just like Chicken Noodle Soup in America, Arroz Caldo is a popular comfort food for chilly, rainy days or to sooth a cold.



Inspired by one of our employees' family recipes, this is the story behind our Arroz Caldo: "My grandmother and my mother made this porridge for us when we were kids whenever we got sick with the flu. But it also makes a good winter time treat! I always squeeze in a lot of calamansi juice, sprinkle black pepper, and toasted garlic in my serving to give it that extra kick!"

- Patrick Patena, Senior Microbiologist.



Arroz Caldo

Chicken Rice Porridge

Ingredients as Prepared	Grams
Chicken Thigh	624
Water	1,435
Jasmine Rice	190
Chicken Bouillon	55
Soy Sauce	18
Ginger Sliced or Paste	18
Canola Oil	10
SNI Organic Minced Onion	9
SNI Organic Chili	9
SNI Organic Minced Garlic	4.8
Black Pepper	1

Instructions:

1. Season chicken thigh with chicken bouillon and black pepper.
2. Add oil to skillet and brown chicken over medium high heat and set aside.
3. Add water, soy sauce, ginger, onion, garlic, rice, and chicken. Simmer for 30 minutes or until desired fluffy porridge texture is achieved.
4. Garnish with scallions and SNI Organic Chili.
5. Squeeze in calamansi or lime juice.