



## **Arroz Caldo (Chicken Porridge)**

*Recipe inspired by Chef Carlo Lamagna*

- 2 Tablespoons avocado oil
- 2 skin-on chicken thighs
- 2 skin-on chicken drumsticks
- 3/4 cup diced onion
- 2 Tablespoons fresh minced ginger
- 2 Tablespoons minced garlic
- Salt and ground black pepper to taste
- 2 cups uncooked Arborio rice
- 3 quarts chicken broth or stock as needed
- 1/4 cup fish sauce
- 1/2 teaspoon salt; 1/4 teaspoon ground black pepper or to taste

### **Garnish:**

- 1/2 cup sliced scallions
- 2 Tablespoons fried garlic (store-bought or homemade)
- 1/2 to 1 Tablespoon chili crisp
- 2 eggs, hard boiled, peeled, sliced in rounds
- 2 limes, cut into slices

1. Heat a large pot or Dutch oven over medium heat, add oil, and sear chicken, skin side down, until browned on all sides; around 10 minutes. Remove chicken and set aside for later.
  2. In the same pot, cook onions, ginger, and garlic until onions are translucent, around 5 minutes longer. Season with salt and pepper.
  3. Stir in uncooked rice; add 2 quarts broth, bring to a boil, then lower to a simmer. Cook, uncovered, until rice is tender, about 20 minutes.
  4. Return chicken to pot; add just enough broth to reach a soupy porridge consistency. Cook until chicken's internal temperature reaches 165 degrees F. and juices run clear, about 30 minutes. Add more broth if a thinner consistency is desired. Season with fish sauce.
  5. Ladle Arroz Caldo into bowls, using tongs to place a piece of chicken in each or cut the chicken into pieces; discarding bones and skin; stir into porridge. Top each bowl with scallions, fried garlic mixed with chili crisp, egg slices, and lime wedges. Serve warm.
- Yield: 4 to 6 servings

**Recipe inspired by:** Chef Carlo Lamagna. For the original recipe See:-  
<https://www.pdxmonthly.com/eat-and-drink/2018/11/carlo-lamagna-shares-a-favorite-filipino-christmas-recipe>

**Cook's Note:** We added more chicken broth to create a creamy sauce. We liked a touch of chili crisp to our fried garlic and preferred to serve some of the off-the-bone tender chicken within the porridge. A variety of condiments blends an interesting taste and texture to the dish. We didn't add chicken offal (the heart, gizzard, or liver) that is usually added to the classic dish.

**About the Recipe:** Classic Arroz Caldo is a flavorful chicken porridge, which tastes like creamy thick rice and chicken. Chef Lamagna says it is an important dish to serve at Christmas time in the Philippines. The comforting warm bowl of thick creamy rich chicken soup/porridge combines onions, garlic, and ginger for an exciting blend of flavors, and the sprinkled condiments top it with bursts of surprising tastes and contrasting textures

**About the Chef:**

Chef Carlo Lamagna was born in the Philippines but spent a large part of his childhood in Detroit, returning to the Philippines when he was 11 and staying through high school and college. He comes from a family of talented cooks; his sister was the person who encouraged him to pursue cooking professionally. He graduated from the Culinary Institute of America and landed a job in Chicago, where he worked for Chef Paul Virant. An opportunity to become executive chef at downtown Clyde Common brought Lamagna to Portland, where he did Filipino pop-up dinners and in 2019 opened Magna Kusina in Southeast Portland. Lamagna dreams that Magna will one day become a pillar in the Filipino community. For More Information See:  
<https://www.foodandwine.com/chefs/best-new-chefs-2021-carlo-lamagna>