Main dishes

Ginger Chicken & Rice Soup

A clear, golden broth steeped with a fistful of sliced ginger, scallion, and garlic, filled with tender pulled chicken, soft rice, and napa cabbage — gentle, warming, and pointed up with fish sauce and white pepper.

Time 70 min **Servings** 4

What you'll need.

- ☐ 1000 g Chicken thighs, bone-in and skinless
- ☐ 2500 ml Water, cold
- ☐ 60 g Fresh ginger, unpeeled, thinly sliced
- ☐ 6 whole Scallions, whites and greens separated, greens thinly sliced
- ☐ 6 cloves Garlic, smashed
- ☐ 8 g Kosher salt
- ☐ 150 g Jasmine rice, rinsed
- ☐ 200 g Carrots, thinly sliced on the bias
- ☐ 300 g Napa cabbage, cut into 2 cm ribbons
- ☐ 30 ml Fish sauce
- ☐ 0.5 tsp Ground white pepper
- ☐ 0 to taste Toasted sesame oil, cilantro, and chili crisp

Let's make it.

01 Put chicken, cold water, ginger, scallion whites, garlic, and salt in a 6 litre pot. Bring slowly to a simmer over medium heat, skimming off the grey foam as it rises. Reduce to a bare simmer (occasional lazy bubbles) and cook 25–30 minutes, until the thighs read at least 165°F (74°C) and the meat is tender. Lift out the chicken to cool; strain out the ginger, scallion, and garlic, or leave the ginger in for more punch.

02 Bring the broth back to a simmer, add the rice and carrots, and cook 15–18 minutes, stirring occasionally, until the rice is soft and just beginning to bloom open. Meanwhile, pull the chicken into bite-size shreds, discarding bones and cartilage.

03 Add the cabbage and shredded chicken and simmer 3–4 minutes until the cabbage is just tender. Season with fish sauce and white pepper, adding more salt if needed. Serve topped with scallion greens, a few drops of sesame oil, cilantro, and chili crisp. To freeze: the rice keeps drinking broth, so for best results freeze a portion before adding the rice, or thin with water on reheating. Cool in shallow containers, refrigerate within 2 hours, freeze up to 3 months, and reheat to 165°F (74°C).

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Servings are an estimate; check quantities in the source recipe.
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