

Five Spice Porridge  
*from operagirlcooks.com*

serves 2

4 C. low sodium chicken broth  
4 ribs celery, leaves included sliced thinly  
2 large carrots, julienned  
1 tsp. microplaned ginger  
1/2 tsp. kosher salt (or to taste)  
1/4 tsp. toasted sesame oil  
1/4 tsp. five spice powder

3 C. cooked jasmine rice

2 eggs, beaten

5 sprigs cilantro, stems removed  
1 lime, cut into wedges  
sri racha sauce

1. In a medium (2.5-quart) saucepan over a medium flame, combine the chicken broth, celery, carrots, ginger, salt, salt, sesame oil, and five spice powder. Bring up to a boil, turn down to low, and let simmer for 15 minutes.
2. Add the cooked rice and simmer for another 15 minutes.
3. Pour in the beaten eggs, stirring quickly for a minute to incorporate them into the porridge.
3. Ladle the porridge into large soup bowls. Top with cilantro, lime wedges, and sri racha sauce.