

Seafood Congee with FUNYUNS®

Ingredients

- 1 cup jasmine rice, rinsed
- 2 cups mushroom or seafood broth
- 1 tsp salt
- 1/2 tsp white pepper, plus more for finishing
- 4 (each about 1/4-inch thick) coins fresh gingerroot
- 2 lbs mixed seafood, such as clams, peeled shrimp and fresh lump crab meat
- 8 oz beech brown mushrooms
- 3 green onions, thinly sliced
- 3 cups FUNYUNS® Onion Flavored Rings

How to make it

1. In medium bowl, soak rinsed rice in water for 30 minutes. Drain.
2. Transfer rice to wok or large saucepan. Pour in 4 cups water and broth; bring to a boil over medium-high heat. Season with salt and pepper. Add ginger and reduce heat to medium.
3. Cook rice mixture, partially covered, stirring every 5 to 10 minutes, for at least 1 hour or until rice is thickened and creamy. Add more water as necessary.
4. Stir in mixed seafood and mushrooms. Cook, stirring occasionally, for 8 to 10 minutes or until seafood is cooked through and mushrooms are tender.
5. Divide congee among 6 bowls. Top with green onions and FUNYUNS® Onion Flavored Rings.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	70 min	90 min	6

Made with



FUNYUNS® Onion Flavored Rings