

Chicken, Shrimp, and Rice Stew

Ingredients:

- 1 lb. boneless skinless chicken breast, cubed
- 1 tsp. salt
- 1/2 tsp. pepper
- 2 Tbs fish sauce
- 2 Tbs olive oil
- 1/2 of a large onion, chopped small
- 2 tsp. garlic, minced
- 1 tsp. ground ginger
- 1 cup basmati rice
- 8 cups water
- 1 cup bok choy, chopped
- 3/4 cup bok choy leaves, chopped
- 2 cups frozen peas
- 1 lb. medium to large cooked shrimp, (cut in half)
- 3/4 cup cilantro, chopped
- 1/2 cup scallions, chopped small
- 2 tsp. fresh lime juice, optional

Place chicken in a large bowl. Sprinkle with salt, pepper, and drizzle with fish sauce. Set aside.

In a mini food processor, spice grinder, or coffee grinder, add basmati rice. Process until the rice is broken into very tiny pieces. Set aside.

Heat a large stock pot or dutch oven on the stove over medium heat. Add olive oil. Add onions, garlic, and ginger. Cook until fragrant and the onions and garlic begin to brown (about 2 minutes). Add the chicken. Stir until chicken is browned and almost done, with a touch of pink still left in the middle of each piece. (Continuing to cook the soup will finish cooking the chicken). Add rice and water, stirring often, so the rice doesn't stick to the bottom of the pot. Increase the heat to high, bring to a boil, and cook about 5 minutes. Reduce heat to medium, and continue cooking until rice is tender and liquid has thickened. Stir in bok choy, bok choy leaves, and peas. Cook until the chopped bok choy are tender. Add shrimp, cilantro, scallions, and lime juice. Cook until heated through. Enjoy!

"The only real stumbling block is fear of failure. In cooking, you've got to have a what-the-hell attitude." - Julia Child