

GUAM ALÅGUAN WITH CHICKEN

This is an excellent way to use the leftover chicken, rice, and coconut milk you've been saving in the freezer.

INGREDIENTS

Set 1

¼ cup lard or oil of choice

1 cup chopped yellow onions

10 cloves garlic, minced

Set 2

12 cups chicken stock, hot

5 cups cooked short-grain rice

Set 3

6 cups roughly chopped cooked chicken

1 tablespoon ground black pepper

1 tablespoon salt

2 cans thick coconut milk

Set 4

Cubed eggs, topping

Chopped green onions, topping

Cubed avocado, topping

Tools: large pot, rubber spatula

DIRECTIONS

In a large pot, heat your oil on medium heat. When the oil is ready, sautee the onions till soft then add garlic and sautee for a minute.

Add hot chicken stock to the pot then add the rice. Bring to a boil and boil until the mixture thickens, breaking any chunks.

Add the chicken and heat through for a minute.

Pour the coconut milk into the pot and simmer a few minutes until it thickens a bit more. Taste, adding more pepper and salt as needed.

Serve and top with cubed eggs, avocado, and green onions.

Recipe courtesy Paula Quinene of Paulaq.com.