

# Vegan Congee (Instant Pot option)

Prep: 5 minutes • Cook: 50 minutes

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*A silky, comforting Chinese rice porridge layered with fresh ginger and garlic, simmered until creamy and finished with vibrant toppings. Simple ingredients deliver deep, savory flavor—equally soothing for breakfast or a cozy dinner.*

## Ingredients

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- 1 1/3 cup Jasmine rice
- 6 cups vegan chicken broth or vegetable broth
- 5 cups water (more as needed)
- 5 cloves garlic (finely grated or minced)
- 1 tablespoon ginger (finely grated or minced)
- 1/2 to 1 teaspoon fine sea salt
- to taste chili garlic oil (for serving (optional))
- to taste scallions (green onions) (sliced, for serving (optional))
- to taste fresh ginger (minced, for serving (optional))
- to taste white pepper (for serving (optional))

## Instructions

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1. Rinse the rice in a colander under running water for about 1 minute, using your fingers to swirl the grains.
2. Add rinsed rice, broth, water, garlic, ginger, and salt to a large pot. Cover with the lid slightly ajar and bring to a boil over medium-high heat.
3. Reduce heat to maintain a gentle simmer and cook, stirring occasionally, until the rice is soft, about 30 minutes.
4. Uncover and continue cooking, stirring occasionally, until the rice is falling apart and the congee is smooth and creamy, about 15 minutes more. Add more water as needed to reach desired consistency (or cook longer if too thin).
5. Taste and adjust salt as needed. Ladle into bowls and garnish with desired toppings. Serve hot.

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**Tags: Vegan, Gluten Free, Chinese, Comfort Food, Instant Pot, Rice Porridge**

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