

## JAPANESE RICE PORRIDGE (OJIYA)

### INGREDIENTS

4 cups leftover hot pot broth  
2 cups cooked white rice  
1.5 cups leafy green vegetables,  
chopped (spinach, watercress,  
dandelion leaf, chives, scallion,  
etc.)  
2 egg yolks, whisked together  
1 tablespoon yuzu zest (or some  
lemon zest, if unavailable)  
Salt, to taste

### DIRECTIONS

1. Bring broth to a simmer over medium heat. Stir in rice. The rice should be half to 2/3 of the broth by volume. Add the green vegetables.
2. Slowly drizzle egg yolk over the top of the rice. Cover and simmer 1-2 minutes.
3. Remove lid and top rice with remaining scallion, yuzu zest, and salt, to taste. Serve in small bowls.