

## Kabocha Squash Congee

1 cup raw long-grain white rice, rinsed  
7 cups chicken or vegetable stock  
1/2 teaspoon kosher or sea salt, plus more for seasoning  
One-inch knob of ginger, peeled and sliced thin  
1 small kabocha squash (about 2 1/2 pounds)  
Sliced green onion, for garnish  
Sesame seed oil or soy sauce, to taste (optional)

In large pot add stock, rice, salt and ginger. Bring the mixture to a boil, then reduce the heat to a low simmer. Stir occasionally so that the rice doesn't clump or stick at the bottom.

While the congee is simmering prep the kabocha squash: peel, seed and cut the kabocha squash into bite sized pieces, about 1/2-inch cubes.

Simmer the congee for about 30 minutes then add the kabocha squash. Add additional water if necessary if the kabocha is not cooked fully.

Continue to simmer until the congee is thickened and creamy and the kabocha squash is tender and soft. Add salt to taste. Top with sliced green onions and sesame oil or soy sauce, if desired. Serve the congee hot.

Adapted from [foodandwine.com](http://foodandwine.com)