



Canja de Galinha (Chicken Soup)

1 clove of garlic cut small
1 tablespoon of onion
4 pieces of chicken
1 tablespoon of salt
½ cup of rice
10 cups of water

Put water, salt, garlic, onion, and chicken in a pan. Let boil until chicken is cooked. Cut the chicken into bite-size pieces. Add rice, and let it cook for 20 minutes.

Let it sit for 10 minutes while rice continues to cook and absorb the juice; then, serve.



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