Chicken and Mushroom Juk With Scallion Sauce

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* YIELD4 servings

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INGREDIENTS

* 1 cup short-grain rice (about 7 1/2 ounces)
* 1 whole (3 1/2- to 4-pound) chicken or chicken thighs
* 5 trimmed scallions, 3 halved crosswise and 2 finely chopped (about 1/3 cup)
* 5 garlic cloves, crushed
* 1 (2-inch) piece fresh ginger, peeled and thinly sliced
* 1 teaspoon toasted sesame oil
* 3 ounces white button mushrooms, very thinly sliced (about 1 packed cup)
* 1 small carrot, peeled and chopped into 1/4-inch pieces (about 1/2 cup)
* 3 tablespoons safflower or canola oil
* 2 tablespoons white vinegar
* Kosher salt and black pepper
* 2 ounces baby spinach (about 2 packed cups)
* Any combination of soy sauce, chile oil and hot sauce, for serving

PREPARATION

1. In a bowl, combine rice with enough water to cover by 2 inches. Let stand at room temperature for 30 minutes. Drain well.
2. Meanwhile, in a large pot or Dutch oven, combine chicken, halved scallions, garlic, half the ginger and 4 quarts water. Bring to a boil over high heat, then reduce heat to medium and simmer, skimming any foam and fat that rises to the top. Cook until an instant-read thermometer inserted in the thickest part of the thigh registers 165 degrees, about 45 minutes to 1 hour. Transfer chicken to a large bowl and let stand until cool enough to handle. Strain liquid through a fine-mesh sieve. Discard solids. You will have about 12 cups of broth.
3. Clean out the pot or Dutch oven, then heat the sesame oil over low. Add drained rice and cook, stirring constantly, until lightly toasted, about 2 minutes. Add mushrooms and carrot, and stir until pan is very dry, scraping up the rice that sticks to the bottom, about 1 minute. Add 8 cups of the broth and bring to a boil over high heat. (Reserve or freeze remaining broth for future use.) Reduce heat to medium and simmer, stirring occasionally, until the liquid is reduced, rice is plump and a porridge forms, about 30 minutes.
4. Meanwhile, julienne the remaining ginger and transfer to a small bowl. Add the chopped scallions, safflower oil and vinegar, and season with salt and pepper. Mix well. Set aside.
5. Remove skin from the cooled chicken and discard. Shred chicken meat and discard bones. Reserve 4 cups of the shredded chicken for the juk and save the remaining chicken for another use. Add the spinach and 2 cups of the reserved chicken to the juk and stir to combine. Season with salt and pepper.
6. Divide juk among bowls. Top each with some of the remaining 2 cups chicken and drizzle with the scallion sauce. Serve with soy sauce and chile oil or hot sauce on the side, if desired.