

Somen Noodle with Chicken and Miso Sauce



Somen is great by itself with somen soup. Enjoy it more by adding some topping with easy cooking of meat and vegetable.

Duration: 20 min

Ingredients

No.	Name	Quantity
1	Somen noodle	25 grams
2	Ground chicken	25 grams
3	Ginger	a little
4	Shimeji	15 grams
5	Cooking sake	2 teaspoon
6	Miso	1 teaspoon
7	Mirin	1 teaspoon
8	Shiso	a little
9	Chili paste	a little
10	Dashi	2 tablespoon (sauce)
11	Soy sauce	1 teaspoon (sauce)
12	Mirin	1 teaspoon (sauce)

Equipments

No.	Name
1	Saucepan
2	Frying pan

Methods

No.	Image	Description
1	-	Finely chop the ginger. Cut off the very end of the lump of brown beech mushrooms and separate shimeji mushrooms with your fingers.
2	-	Pour oil in a frying pan and fry the ginger until it has an aroma. Add meat and shimeji mushrooms and continue cooking.
3	-	Remove the frying pan from heat and add the seasonings (sake, mirin, miso and chili paste). Place over heat again and gently simmer the meat.

No.	Image	Description
4	-	Cook the somen noodle according to package instruction.
5	-	Drain the noodle well and place them in a serving dish and top with meat and chopped shiso leaves. Mix together the ingredients for the dipping sauce in a pot and bring to a boil. Pour the sauce over the noodles before serving.

Recipe Details: <https://www.cooking-sun.com/recipes/somen-noodle-with-chicken-and-miso-sauce/>