




Cook / Local Japan



Today's recipe

"Kahoku Tsumetai-nikusoba"

*Cold soba noodle soup with chicken.
The cold noodle is a popular local dish in Kahoku town and has long been eaten there (even in winter).*

>> Serves: 2

>> 10 mins to prepare and 15 mins to cook (ex. 1 hour for soup to cool)

↓ Regular supermarket(R), Japanese grocery store(J)

Place / Prefecture

Yamagata

Why not visit the official tourism website (while eating this dish)?



Available at

① Ingredients & Preparation

<input type="checkbox"/>			600ml	water	
<input type="checkbox"/>	J		2 tbsp	cooking sake	
<input type="checkbox"/>	R	J	2 tbsp	mirin	
<input type="checkbox"/>	R		1 tbsp	sugar	
<input type="checkbox"/>	R	J	2 tbsp	soy sauce	
<input type="checkbox"/>		J	2 tsp	Japanese powder stock	
<input type="checkbox"/>	R		200g	chicken thigh (boneless)	cut into 3 mm slices

- ⇒ 1 Put **water**, **cooking sake**, **mirin**, **sugar**, **soy sauce** and **Japanese powder stock** in a pot and boil it. Add **chicken** in the pot and simmer for 5 minutes. Occasionally, skim off the foam and oil from the soup. When the chicken is cooked, turn off the heat and pour the soup into a bowl. Wrap with cling film and keep it in the fridge for approx. 1 hour.



<input type="checkbox"/>	R	J	200g	soba (Japanese buckwheat noodles)	
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- ⇒ 2 Boil plenty of water in another pot and cook the **soba** as instructed on the packet. After boiling, put the soba in cold water (preferably ice water) to remove the sliminess from the surface and drain well.



<input type="checkbox"/>	R	J	20g	salad onion (green onion)	thinly sliced
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- ⇒ 3 Serve the soba in deep bowls and pour over the cold soup, tossing **salad onion** on top.