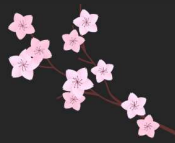




# Cook / Local Japan



## Today's recipe

### "Nyu-men"

*Somen noodle soup with chicken and vegetables.*

*It is a popular dish in Nara prefecture. Somen noodles are generally eaten cold, but warm somen noodles are eaten in this region from autumn.*

>> Serves: 2

>> 10 mins to prepare and 15 mins to cook

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

## Place / Prefecture

**Nara**

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



### Available at

### Ingredients & Preparation

<input type="checkbox"/>		700ml	<b>water</b>	
<input type="checkbox"/>	J	1 tbsp	<b>cooking sake</b>	
<input type="checkbox"/>	R J	1 tbsp	<b>mirin</b>	
<input type="checkbox"/>	R J	1 tsp	<b>soy sauce</b>	
<input type="checkbox"/>	J	1 tbsp	<b>Japanese powder stock</b>	
<input type="checkbox"/>	R	100g	<b>chicken breast</b>	cut into 5 mm slices
<input type="checkbox"/>	R J	50g	<b>salad onion (green onion)</b>	cut into 3 cm slices
<input type="checkbox"/>	R J	2	<b>shiitake mushrooms</b>	cut off the stem and cut into 3 mm slices
<input type="checkbox"/>	J	several pieces	<b>fu (wheat gluten cake)</b>	rehydrate as instructed on the packet

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### Method

1 Put the **water**, **cooking sake**, **mirin**, **soy sauce**, **chicken**, **salad onion**, **shiitake mushrooms** and **Fu** in a pan and boil it for 5 minutes until the chicken is cooked.

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2 Boil plenty of water in another pot and cook the **somen** as instructed on the packet. After boiling, put the somen in cold water (preferably ice water) to remove the sliminess from the surface and drain.

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4 Put the somen noodles in the pot with the soup. When the somen noodles are warmed up, serve in deep bowls, with **kamaboko** on top.