

# Chicken & Mushroom Noodle Soup with Ginger & Leeks

## Ingredients:

- 3/4 oz. dried shiitake mushrooms or 8 oz fresh shiitake or cremini mushrooms
- 1-1/2 to 2 lbs skinned bone-in chicken thighs and/or breasts, fat trimmed
- Salt to taste
- 2 tsp vegetable oil
- 1 large or 2 small leeks (white and light green parts only), washed, split, and sliced thinly
- 3 T fresh ginger, finely minced
- 4 cups low-salt chicken broth
- 3 cups water
- 1/4 cup mirin or rice wine
- 2 T low-sodium soy sauce
- 1 T rice vinegar
- 1 tsp sambal or Asian Chile paste
- 8 oz Chinese egg noodles, linguine, fettuccini, or spaghetti
- 1 tsp toasted sesame oil
- Ground black pepper to taste
- 2 scallions, thinly sliced on the bias

## Steps:

1. If using dried mushrooms, put in a bowl, and cover with 1-1/2 cup boiling water. Make sure the mushrooms are submerged, and soak 20-30 minutes. Strain, saving the liquid. Cut off the stems and thinly slice the caps.
2. If using fresh mushrooms, remove any tough portions, and slice thinly.
3. Rinse the chicken, and pat dry with paper towels. Season with salt.
4. Heat the oil, add the chicken, cover, and cook for 10 minutes, turning the pieces once.
5. Stir in the leeks, ginger, and sliced mushrooms cover, and cook 5 minutes or until the leeks soften.
6. Add chicken broth, water, and, if using dried mushrooms, the soaking liquid, strained from any mushroom residue. If using fresh mushrooms, add a cup of broth or water.
7. Add the mirin, soy sauce, vinegar, and chile paste. Bring to a simmer and cook uncovered until the chicken is tender (about 45 minutes).
8. Remove the chicken and set it aside.
9. Separately, cook the noodles in well-salted water until al dente, and drain.
10. When the chicken is cool enough to handle, remove the meat from the bones, and shred into bite-sized pieces. Return it to the soup, add sesame oil, and season to taste with salt and pepper.
11. Add the noodles to each bowl and add the soup. Top with scallions and serve.

Store the noodles separate from the soup. If you combine to store, add more liquid before you reheat.