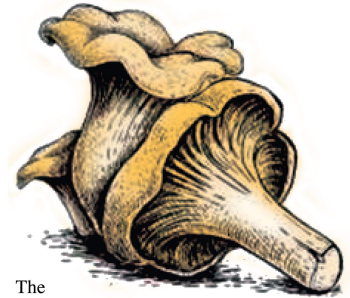


# Noodle Bowl

With Chicken, Shiitake & Green Onion

*This is a simple and delicious weeknight noodle bowl that will end your desire for takeout!*



The  
Carriage House  
Cooking School

1	quart	water
4	medium	chicken thighs
2	cloves	garlic, crushed
3	slices	ginger root, 1/4" thick
2	small	green onion, cut into halves
8	stems	shiitake mushrooms
2	tablespoon	tamari
1	tablespoon	sake
1	tablespoon	mirin
1	teaspoon	kosher salt
1	tablespoon	sesame oil
4	cups	cooked udon noodles
1	tablespoon	sesame oil
8	small	sliced shiitake mushrooms
1	cup	sliced green onions

1. Place the chicken, water, garlic, ginger and scallions in a pot. Set the pot over medium high heat and bring to a hard simmer. After 5 minutes skim any foam off of the liquid and reduce the heat to medium and continue to cook for 45 minutes. This can be done in advance of dinner and held warm.
2. Remove the chicken from the pot and set aside to cool. Strain the broth into a clean pot. To the broth add the tamari, sake, mirin, salt and sesame oil. Place the pot on a medium heat and heat for 10 minutes.
3. While the broth is developing cook the noodles as per manufacturers direction. Strain, rinse and reserve.
4. Preheat a small grill pan or skillet over medium heat.
5. While the noodles are being prepared remove fat and bones from the chicken meat. Cut the meat into bite sizes pieces and skewer. Discard the fat and bones. Brush the chicken skewers with sesame oil and grill until fully cooked and well charred.
6. Assemble the dish by placing a cup of cooked udon noodles and sliced shiitakes in a bowl. Ladle enough broth over the udon to cover. Top with scallions grilled chicken.