



## Chicken Hekka Recipe

### Ingredients:

- 1 large chicken breast, cut into bite-sized pieces
- 1 carrot, julienned
- 1 onion, sliced
- 1 5 oz can of bamboo shoots, rinsed and drained
- 3 dried shitake mushrooms, rehydrated and sliced
- 1 package bean thread noodles; soak before for 20 minutes
- 1 package medium firm tofu
- 2 cups chicken broth (can substitute with water or shitake mushroom water)
- ½ cup soy sauce
- 1/3 cup mirin
- 1 Tbsp sesame oil
- 3 cloves minced garlic
- 2 Tbsp minced ginger
- Oil

### Directions:

1. Soak bean thread noodles in lukewarm water for 20 minutes.
2. Heat a large pot to medium heat and add a tablespoon of oil. Once heated, add in the garlic and ginger and sauté until fragrant.
3. Next, add in the chicken and cook for three minutes.
  - a. Optional: season chicken with salt and pepper.
4. Add in the sliced onions and cook for three more minutes.
5. Add in the soy sauce, mirin, chicken broth, and/or shitake mushroom water.
6. Next, add in bamboo shoots and shitake mushrooms. Cover and simmer, stirring occasionally until onions start to soften.
7. Add in the soaked bean thread noodles and carrots. Lower heat, keep uncovered, and simmer for 20 minutes, or until more liquid has evaporated.
  - a. The dish should be saucy, not soupy.
8. Once all the vegetables are cooked to desired consistency, add in tofu.
9. Once the tofu is heated through, it is ready to serve.

### Optional:

- Add or omit any of the vegetables.
- Eat over a bowl of rice.