Chicken Heart Noodle Soup Japanese Style

NIBBLEDISH CONTRIBUTOR

Ingredients

- water (read tips)

- 0.5 chinese cabbage, chopped into strings
- 10-15 chicken hearts
- 10 mushrooms, sliced (white mushrooms are ok, japanese spongy ones will do too)
- 2 bricks (or more) instant noodles (any noodles will work)

- 2 tbsp oyster sauce
- 2 tbsp fish sauce
- 2 tbsp soy sauce
- large glug of *miso* paste (to your liking)
- 4-5 tbsp rice vinegar
- 0.5 fresh finger-long chili pepper, chopped, seeded (more if you like xx-spicy)

- pinch of freshly ground coriander seeds
- pinch of *galanghal*
- 2 tbsp chopped pink ginger (same as in sushi)

- spring onion

yields 4 portions.

Instructions

Easy yet warming soup, sure to make cold winter evening a fiery slurping pleasure.

First start with water. Into deep pot add cold water and washed hearts. Bring to boil removing any foam that forms. When stock is transparent and simmering, add *miso* paste and all sauces. Wait until it all dissolves then add vinegar and ginger.

After a minute add pepper pieces, noodles, cabbage strips and mushrooms, sprinkle with coriander and check taste - add soy sauce or vinegar to adjust if needed.
Cover to sweat. Mix the noodles if they still stick to brick shape.

Serve sprinkled generously with spring onion and few drops of roast sesame seed oil.

TIPS:

- Soup measuring is easy. Use the soup bowl (that will be later used for eating that same soup) to measure water. Amount depends on how many portions you want to get, plus one. (e.g. 4 portions = 5 soup bowls). That additional bowl is for evaporation. But in quick soups (like the one above), no need for this as there won't be time for evaporation.
- Adding shrimp will only improve this soup.
- Use fresh coriander leaves alongside spring onion if possible.
- Sauce amounts are not precise, use to your liking!