

# Somen soup with minced chicken soboro and shrimps

308 kcal per serving

\* Caloric value is approximate.



## Ingredients (For 1 serving)

- Minced chicken soboro (bottled) ----- 1/2 bottle (25g)
- Mixed cut vegetables 1/4 bag (55g)
- Shelled shrimp (frozen) ----- 25g
- Ginger (grated) ----- 5g
- Sake (rice wine) ----- 1 tsp
- Chinese soup stock (granule type) ----- 1 tsp
- Water ----- 250 mL
- Somen (Japanese vermicelli; dried) ----- 1/2 bundle (25g)
- Sesame oil ----- 1 tbsp
- Green onion (finely chopped) ----- As needed

## Directions

1. Mix together all the ingredients except the somen, sesame oil, and green onion in the inner pot. Select the "Slow Cook • Soup" menu, set the timer for 10 minutes, and press the [Start] key.

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2. When cooking is complete, break the somen in half, add them to the dish, and stir well. Press the [Hour] key to set 5 minutes of additional heating time and press the [Start] key.

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3. Serve the dish in a bowl. Drizzle the sesame oil in a circle, and sprinkle green onions on top.