

# Chicken and shimeji mushrooms simmered in tomato soup

246 kcal per serving

\* Caloric value is approximate.



## Ingredients (For 2 serving)

- Chicken thigh (diced) ----- 180g
- Salt and pepper ----- A dash
- Shimeji mushrooms (cut) ----- 1/2 pack (70g)
- Onion ----- 1/4 (50g)
- Black olives (sliced) ----- 1/2 bag (12g)
- Tomato sauce ----- 1/2 can (150g)
- Western-style chicken soup stock (granule type) ----- 1/2 tsp
- Water ----- 50 mL
- Parsley (chopped) ----- As needed
- Grated cheese ----- As needed

## Directions

1. Season the chicken thigh with the salt and pepper. Cut the onion into thick slices along the fibers.
2. Mix the Western-style chicken soup stock and water well in the inner pot. Add 1, the shimeji mushrooms, the black olives, and then the tomato sauce. Select the "Slow Cook • Soup" menu, set the timer for 15 minutes, and press the [Start] key.
3. When cooking is complete, mix the whole dish by stirring. Season with salt and pepper. Place the dish on a serving plate and sprinkle the dish with chopped parsley and grated cheese to taste.