

## Zoni



### Ingredients

4 cup dashi soup stock  
125 gms boneless chicken thighs, cut into bite-size pieces  
75 gms carrots cut into thin slices  
4 shiitake mushrooms, stems removed and sliced thin  
75 gms leek sliced thin  
125 gms fresh spinach cut into about 2 inch pieces  
1 Tbsp Mirin  
1 Tbsp soy sauce  
1/2 tsp sugar  
1 portion Pan Fired Rice Cakes (See recipe for Yaki-Onigiri on this website)

### Procedure

Put dashi soup stock, chicken, carrot, and shiitake in a pot and bring to a boil. Skim off any foam or impurities that rise to the surface. Turn down the heat to low. Add mirin, sugar, and soy sauce in the soup. Add chicken, carrots, mushroom, leek and spinach and cook till these are done. Pour this over rice cakes into individual bowls while very hot and serve.