

# Chicken Long Rice / Japchae

<http://thedomesticman.com/2012/09/04/chicken-long-rice-japchae/>



First things first, you need to soak your dried mushrooms in cold water for 30 minutes to rehydrate them. This dish is relatively quick to put together, so you should be able to cook everything else as the mushrooms are soaking. Also, depending on the packaging, you may want to cut the sweet potato noodles in half so that they're not too long in the dish.

Cut the chicken into bite-sized pieces and set aside. In a large skillet, bring the water and chicken broth to a simmer on medium heat, then add the chicken pieces, salt, and white pepper. Simmer, uncovered, until cooked through, about 15 minutes.

To get the noodles ready, simply boil them for five minutes in a pot of water, then drain and rinse with cold water. Add 1/2 tsp of sesame oil to the cold noodles to keep them from sticking together.

In a wok, warm the coconut oil on med heat, then add the garlic and sauté for 30 seconds. Add the carrots and sauté for another 30 seconds, until softened. Add the cabbage and mushrooms, sautéing for another minute or so, then add the green onions and sauté for a few more seconds.

Now, add the sautéed veggies, noodles, wakame seaweed, togarashi, and coconut aminos to the skillet of cooked chicken/broth. Simmer everything together for a couple minutes, until the wakame seaweed has rehydrated. Add salt and pepper to taste (and togarashi if you'd like to make it a little spicier). Lastly, sprinkle the sesame seeds on top.

## **Step one, the chicken:**

*6-8 boneless, skinless chicken thighs*

*2 cups chicken stock*

*1 cup water*

*1 tsp each salt and white pepper*

## **Step two, the noodles:**

*12 oz sweet potato noodles (dangmyeon)*

*1/2 tsp sesame oil*

## **Step three, the veggies:**

*1/2 head napa (wong bak) cabbage, cut into 1/2" strips*

*2 carrots, julienned*

*3 stalks green onions, cut into 1" strips*

*1/2 cup dried black mushrooms (shitake are okay too)*

*4 cloves garlic, minced*

*1 tsp coconut oil*

## **Step four, the seasonings:**

*1 tbsp dried wakame seaweed*

*1/2 tsp Nanami Togarashi*

*1 tsp coconut aminos or wheat-free tamari*

*salt and pepper to taste*

*1 tbsp sesame seeds*