

Main

Chicken Long Rice



Ready in **1 hour 15 minutes** Cook time **1 hour**, prep time **15 minutes**

Serves **6-8**

Ingredients

- 1 pkg 8 oz bean thread (long rice)
- 3 lbs bone in, skin on chicken thighs
- 1 cup sliced dried shiitake mushrooms
- 6 - 8 cups of water
- 3 oz of fresh ginger
- 1 cup shoyu (soy sauce)
- 1 bunch of green onions, chopped

Preparation

1. Soak the noodles and mushrooms in 6-8 cups of water for at least 15 minutes.
2. Add the noodles and mushrooms and the water into a large pot.
3. Peel and slice ginger.
4. Add the ginger, and chicken. Bring to a boil and then simmer for one hour.
5. Remove the chicken from the pot. Let it cool slightly. Remove the skin and bones. Slice the chicken and put it back in the pot.
6. Remove all pieces of ginger.
7. Top with green onions, stir once. Serve immediately.

Tips

Make sure you count the number of pieces of ginger so that you know you

removed them all. The liquid will be absorbed by the noodles. If needed, you can add a little bit of chicken broth. If the ginger flavor needs to be a bit stronger, you can grate about 1 tsp into the soup.

Spiritual Message from this recipe

You need to taste your food as you create it. It's just like life, you need to "taste test" where you are and make adjustments that are needed to create the best and most delicious outcome.