

A top-down view of a white bowl filled with Chicken Soboro Don. The bowl contains yellow noodles, scrambled chicken, green peas, broccoli, and sliced radishes. Two wooden chopsticks are placed horizontally across the top of the bowl. The bowl sits on a black plate, which is on a white surface.

Chicken Soboro

Let's head for the bright lights of Tokyo tonight. Traditionally Soboro Don is a sweet & savory dish of minced chicken accompanied by seasoned scrambled egg and green vegetables but ours is slightly different. It comes together in minutes - could not be more simple. Struggling to find great Japanese groceries in Perth? Try [Fujimart](#) in Subi- helpful, friendly staff and a wide range of choices.

Ingredients

- 1 tbsp olive oil
- 500g minced chicken
- 3 ½ tbsp miso
- 4 cm fresh ginger, grated.
- 3 Tablespoons sugar (It is alot, we know, but the chicken has to caramelise)
- 1 ½ Tablespoon Mirin
- 1 tbsp sake
- ½ tsp soy sauce
- 1 tbsp toasted white sesame seeds

- Serves 4

Method

- Heat oil and brown the chicken.
- Add everything except sesame seeds to the pan and fry for 5-10 mins.
- Then add sesame seeds.

- Serve with rice and vegetables or with noodles or pasta.
- Great to stuff into vegetables like mushrooms or capsicums.
- Alternatively use to make a salad. We like to wrap it in iceberg lettuce rolls for lunch the next day.