

Ginger Chicken Crumble

鶏そぼろ

● Ingredients (2 servings)

½ lb. Ground Chicken

2 Tbsp. Soy Sauce

1 Tbsp. Cooking Sake

1 Tbsp. Mirin (sweet cooking rice wine)

½ Tbsp. Sugar

● 1 tsp. Grated Ginger

- Prepare



Grate peeled ginger to make 1 tsp.

- Cook



Heat a pan and cook $\frac{1}{2}$ lb. of ground chicken over medium heat without oil until it turns brown.
Drain the excess fat before seasoning.



Season with $\frac{1}{2}$ Tbsp. of Sugar, 1 tsp. of grated ginger, 1 Tbsp. of cooking Sake, 2 Tbsp. of soy sauce and 1 Tbsp. of Mirin. Cook over medium heat for about 5 minutes until reduced.

To store, transfer to a clean container and keep in the refrigerator. Use within 4 days.

Enjoy with your rice bowl, pasta, salad or other dishes!

