Main dishes / Japan

chicken breast and mushrooms skillet · Japan

A savoury Japan-inspired Studio variation with cultivated mushrooms, chicken breast and a fragrant finish.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 600 g chicken breast
- ☐ 180 ml low-salt vegetable stock
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g cultivated mushrooms
- ☐ 25 g white miso paste
- ☐ 10 g sesame seeds

Let's make it.

01 Clean the cultivated mushrooms and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the cultivated mushrooms and cook for a few minutes.

03 Add the stock, cover and simmer for 8 minutes until the vegetables are tender.

04 Cook the chicken breast in a separate frying pan until the centre reaches at least 74°C.

05 Combine the cooked main ingredient with the vegetables. Stir in the white miso paste, finely grated fresh ginger, sesame seeds and taste before serving. Serve straight away.

AI-developed, not kitchen-tested.

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