

# Poulet's Sumo Wrestler Stew (Chankonabe)

Yield: 4 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-udon-soup-recipe-cabbage-mushroom>

## Ingredients:

- 2 roots burdock, peeled and thinly sliced, optional
- 8 ounces udon noodles
- 2 tablespoons peanut oil
- 1 leek white and light green parts only, cut into thin rounds
- 3 ounces shiitake mushrooms brushed clean, stemmed and sliced
- 4 bone in chicken thighs skin removed
- 8 cups chicken stock
- 1 sheet seaweed kombu
- 1 piece daikon 6-inch, or 6 radishes, thinly sliced
- 1 tablespoon white miso paste
- 1 tablespoon miso paste red
- 1 tablespoon mirin
- 1 tablespoon soy sauce plus more if needed
- 2 carrots peeled and cut into 1/2-inch rounds
- 6 small red potatoes scrubbed and cut into 1/2-inch rounds
- 2 cups napa cabbage coarsely chopped
- 2 heads baby bok choy trimmed and cut lengthwise into ribbons
- 1/2 red bell pepper cut lengthwise into pinkie-width strips
- 1/2 orange bell pepper cut lengthwise into pinkie-width strips
- 4 eggs
- jasmine rice
- 7 ounces firm tofu cut into 1-inch cubes
- 1/4 cup fresh chives