



## Easy Bone Broth Soup with Chicken Wings in a Rice Cooker (Slow cooker)



8 servings



60 minutes

### INGREDIENTS

Chicken wings: 1 kg

Water: 2 liters, Salt: about 10g

bonito or kombu Dashi (kelp) Powder 6g x 2  
dried kelp (if possible 2 pcs (5 cm x 10 cm))

Ginger: 100g

Shallots: 2-3 stalks

[DASHI POWDER CLICK HERE](#)

## DIRECTIONS

1. Cut the ginger into slices about 0.5cm thick. Cut the green parts of the shallots and set aside.
2. Cut the daikon radish into bite-sized irregular pieces. (optional)
3. Place the chicken wings, ginger, shallots, and all other ingredients into the rice cooker (slow cooker).
4. Adjust the amount of water and seasoning according to the size of your rice cooker.
5. Once all ingredients are added, press the "cook" button on the rice cooker.

When the water in the rice cooker begins to boil and steam starts to come out, cancel the cooking setting and switch to "keep warm." If you leave it on the cooking mode, it will continue cooking until all the water in the rice cooker evaporates, so be careful. Leave it on "keep warm" overnight, and the next day you will have a delicious bone broth soup with tender chicken meat.



### NOTES

You can enjoy the soup as it is, or use it to make various dishes such as chicken meatball hot pot, miso soup with bone broth (adding grass-fed butter will turn it into a luxurious butter miso soup), bone broth ramen with noodles, or mixed rice using the soup. You can also shred the chicken wings and use them in dishes like Bang Bang Chicken Salad or fried rice.