

KOMANABE'S recipe

# Material :For 6people

## HOW TO CUT

1/4 stick of carrot

⇒ Ginkgo cut



1/2 head of enoki mushroom ⇒ Cut the root → Cut in half



3 pieces of  
shiitakemushroom

⇒ Cut the root → Ginkgo cut



1/8 head of chinese cabbage ⇒ Roughly chopped



about 25g of leek ⇒ Cut into 3 cm pieces



1/2 stick of green onion ⇒ Cut into small pieces

1/2 tofu ⇒ Dice



120g of chinese kimchi

160g of chopped pork

30g of konjac noodles ⇒ Wash with water and in to cojlonder  
→ Drain water

2 small cups of galic



a small cup of sweet sake  
a big cup of soy sauce  
1/2 big cup of miso  
2 big cups of koma sauce  
6 pieces of rice cake



## ~Recipe~

1, Put oil in a hot frying pan (medium heat), garlic (2 teaspoons), put it in, also add pork.

2, Add carrot.

3, Once the carrots are soft, add the enoki mushrooms, fresh shiitake mushrooms, Chinese cabbage, and shirataki mushrooms.



4, Sweet sake (1 teaspoon) ,soy sauce (1 tablespoon) ,  
miso (1/2 tablespoon) ,  
chinese cabbage kimchi(120g)put it in.

5, Add tofu, chives, and green onions, cover with a lid  
and steam until the flavors are absorbed.



★ Add toppings such as noodles ,and eggs here.

★ You can add cheese.



# Kimchi is very tasty!!









**Komanabe is very tasty!!**

GOOD!!

