

Daikon Radish Shabu-Shabu

Total time **20 mins 20 mins** preparation time

Nutritional facts (per portion):

1218 kJ / 291 kcal

INGREDIENTS

2 portion(s)

300 g (daikon) radish

150 g thinly sliced pork or beef

(for cooking)

40 g carrots

0.5 pack of shirataki noodles

(or cellophane noodles -

cooked until soft)

1 bunch mizuna (or spinach)

to taste:

Kikkoman Ponzu Citrus Seasoned Soy Sauce -

Lemon

Kikkoman Sesame

Dressing

For the tsuyu stock:

2 cup water

2 cup chicken or vegetable

stock

2 tbsp Kikkoman Naturally

Brewed Soy Sauce

2 tbsp white wine (medium

sweet)

1 tsp sugar

PREPARATION

Step 1

Cut the radish into thin slices 15 cm long. Cut the pork/beef into large, thin slices, then cut the carrots and mizuna into slices 5 cm long (if using spinach instead of mizuna, roughly chop it). Blanch the shirataki noodles (or cellophane noodles). Combine all the ingredients for the stock in a pot then add the remaining ingredients. Season the meat and vegetable pieces by dipping them in the ponzu or sesame sauce – and enjoy!