

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!