KIKKOMAN

Daikon Radish Shabu-Shabu

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

Nutritional facts (per portion):
1,218 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 Sauce

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!