



Cook Local Japan



Today's recipe

"Pippi-meshi"

*Soy sauce stir-fried rice and udon noodles.
It is a popular dish in Kagawa prefecture. "Pippi" is the childish word for udon.*

>> Serves: 2

>> 15 mins to prepare and 15 mins to cook

↓ Regular supermarket(R), Japanese grocery store(J)

Place / Prefecture

Kagawa

Why not visit the official tourism website (while eating this dish)?



Available at

Ingredients & Preparation

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<input type="checkbox"/> R J 400g	cooked Japanese short grain rice (sushi rice) (boiled)
<input type="checkbox"/> R 1 tbsp	oil
<input type="checkbox"/> R 80g	pork belly cut into 2 mm slices
<input type="checkbox"/> R 50g	carrot cut into quarter-rounds
<input type="checkbox"/> R 80g	bean sprout cut into 2 cm pieces
<input type="checkbox"/> J 20g	takuan (Japanese yellow-pickled radish) diced into 5 mm pieces
<input type="checkbox"/> R a pinch of	salt
<input type="checkbox"/> R a pinch of	ground black pepper

Method

- Preheat the **cooked rice**. (You can get cooked rice at Japanese grocery stores and some regular supermarkets.)
**Cook's tip: If you have dry rice, cook the rice as instructed on the packet first. Cooking 180g of dry sushi rice yields approximately 400g of cooked rice.*
- *Cook's tip: If making thinly sliced pork is too much trouble, you can buy fresh or frozen pork at Japanese grocery stores and Asian grocery stores.* Heat the **oil** in a pan over a medium heat, add the **pork, carrot, bean sprout, takuan** and sprinkle with **salt** and **ground black pepper**. Fry until pork is cooked.
- *Cook's tip: Three types of udon are available: frozen udon in Japanese grocery stores, pre-cooked udon and dried udon in regular supermarket and Japanese grocery stores. If you have frozen udon, defrost as instructed on the packet. If you have dried udon, cook separately as instructed on the packet.* Add the cooked rice, **udon, salad onion, mirin, soy sauce** and **Japanese powder stock** in the pan and fry for a few minutes.
- Serve on plates and sprinkle with the **benishoga, tenkasu** and **katsuobushi** on top.

<input type="checkbox"/> R J 1 packs	pre-cooked udon (Japanese wheat noodle) cut into 2 cm pieces
<input type="checkbox"/> R J 50g	salad onion (green onion) thinly sliced
<input type="checkbox"/> R J 2 tbsp	mirin
<input type="checkbox"/> R J 1 tbsp	soy sauce
<input type="checkbox"/> J 1 tsp	Japanese powder stock
<input type="checkbox"/> J 10g	benishoga (Japanese red-pickled ginger) finely chopped
<input type="checkbox"/> J 10g	tenkasu (tempura crisps)
<input type="checkbox"/> J 1g	katsuobushi (bonito flakes)