



Cook / Local Japan



Today's recipe

"Tai-pi-en"

Harusame noodle soup with pork and seafood.

It is a popular dish in Kumamoto prefecture. Restaurants in the area often use deep-fried eggs instead of boiled eggs.

>> Serves: 2

>> 20 mins to prepare and 10 mins to cook

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

Place / Prefecture

Kumamoto

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



Available at

① Ingredients & Preparation

<input type="checkbox"/>	R	1/2 tbsp	oil	
<input type="checkbox"/>	R	100g	pork belly	cut into 2 mm slices
<input type="checkbox"/>	R	50g	carrot	cut into 2 mm slices
<input type="checkbox"/>	R J	100g	chinese leaf (chinese cabbage)	cut into bite-sized pieces
<input type="checkbox"/>	R	a pinch of	salt	
<input type="checkbox"/>	R	a pinch of	ground black pepper	

② Method

⇒ 1 *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 low-medium heat, add the **pork**, **carrot** and **chinese leaf** and sprinkle with **salt** and **ground black pepper**. Fry until the pork is cooked.

<input type="checkbox"/>	R	100g	frozen seafood selection (mix)	defrost
<input type="checkbox"/>		600ml	water	
<input type="checkbox"/>	R J	1 tsp	soy sauce	
<input type="checkbox"/>	R J	2 tsp	chicken powder stock	

⇒ 2 Add the **seafood selection(mix)**, **water**, **soy sauce** and **chicken powder stock** to the pan and simmer for 5 minutes.

<input type="checkbox"/>	R J	50g	harusame (mung bean noodles)	rehydrate as instructed on the packet
<input type="checkbox"/>	R J	1 tbsp	sesame oil	

⇒ 3 Put the **harusame** and **sesame oil** in the pan and simmer for a few more minutes until the harusame is warm.

<input type="checkbox"/>	R	1	egg	boiled and halved
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⇒ 4 Serve in deep bowls, tossing **egg** on top.