

Sukiyaki

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-chrysanthemum-leaves-recipe>

Ingredients:

- 500 grams beef sukiyaki
- 1 block firm tofu diced
- 1/2 napa cabbage sliced
- 8 shiitake mushrooms
- 200 grams yam noodles pack, shirataki or bean tread noodles
- 2 spring onions chopped
- 1 cup dashi stock
- 1/2 cup mirin
- 1/2 cup sake
- 1/3 cup soy sauce
- 1/4 cup sugar
- 2 bunches chrysanthemum leaves optional
- oil
- 1 egg per person

Nutrition:

1. Calories: 860 calories
2. Carbohydrate: 70 grams
3. Cholesterol: 180 milligrams
4. Fat: 35 grams
5. Fiber: 9 grams
6. Protein: 54 grams
7. SaturatedFat: 10 grams
8. Sodium: 1790 milligrams
9. Sugar: 17 grams
10. TransFat: 1.5 grams

Thank you for visiting our website. Hope you enjoy Sukiyaki above. You can see more 16 chinese chrysanthemum leaves recipe Savor the mouthwatering goodness! to get more great cooking ideas.