

# Mentaiko Pasta with Olive Oil and Shiso

Yield: 4 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-codfish-roll-spagetti-recipe>

## Ingredients:

- 1/2 pound spaghetti cooked in salted water until al dente
- 60 grams cod roe
- 3 tablespoons mentaiko
- 1 tablespoon unsalted butter melted, but not hot
- 1 teaspoon soy sauce
- 1 tablespoon virgin olive oil extra-
- 5 leaves shiso finely chopped
- cracked pepper fresh, to taste
- nori finely chopped