

# Japanese Simmered Daikon with Bok Choy and Edamame

Yield: 4 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/spicy-daikon-radish-recipe-japanese>

## Ingredients:

- 1 whole daikon radish about 1 foot long and 2-inches wide.
- 1 cup sake
- 1/4 cup mirin
- 3 tablespoons soy sauce
- 2 tablespoons sugar
- 1/2 cup water
- 1 piece konbu dried sea kelp, optional
- 12 pieces baby bok choy About 1/4 pound
- 1 cup frozen edamame
- 4 scallions thinly sliced

## Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 15 grams
3. Fat: 1.5 grams
4. Fiber: 2 grams
5. Protein: 5 grams
6. Sodium: 690 milligrams
7. Sugar: 7 grams

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