

# Tofu with Hot Spring Egg (Onsen Tamago)

Yield: 4 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-hot-spring-egg-recipe>

## Ingredients:

- 24 5/8 ounces silken tofu soft
- 4 eggs hot spring
- 1 teaspoon dried fish flakes
- 1/4 cup soy sauce
- 2 tablespoons mirin
- 1 tablespoon sake
- green onions chopped, or chives to taste
- fresh ginger grated, to taste
- egg To make hot spring, onsen tamago

## Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 265 milligrams
4. Fat: 15 grams
5. Protein: 23 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 1000 milligrams
8. Sugar: 1 grams

---

Thank you for visiting our website. Hope you enjoy Tofu with Hot Spring Egg (Onsen Tamago) above. You can see more 17 japanese hot spring egg recipe You won't believe the taste! to get more great cooking ideas.