

Mille Feuille Nabe (Thousand Leaves Hot Pot)

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-pork-collar-recipe>

Ingredients:

- 2 pork bone packs Mizkan, and Soy Sauce Nabe
- 7 ounces bean sprouts
- 1 head napa cabbage separate each leaf
- 1 1/8 pounds pork collar Shabu, / Beef
- 6 2/3 cups spinach leaves only
- 1 cup mushrooms Shimeiji, ends removed
- 4 shiitake mushrooms stem removed
- 1 small carrot sliced
- dipping sauce per pax
- 3 tablespoons sauce Mizkan Sesame, with Roasted Nuts
- 1 chilli padi minced, optional
- 1 teaspoon spring onions chopped

Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 14 grams
3. Fiber: 5 grams
4. Protein: 5 grams
5. Sodium: 120 milligrams
6. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Mille Feuille Nabe (Thousand Leaves Hot Pot) above. You can see more 15 japanese pork collar recipe Cook up something special! to get more great cooking ideas.