

# Zosui (Japanese Rice Soup)

Yield: 2 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-soup-stock-recipe>

## Ingredients:

- 2 1/8 cups stock soup, from Yosenabe, note 2
- 1 1/4 cups cooked rice can be frozen
- 2 beaten eggs
- 4 tablespoons shallots finely chopped, scallions
- 2 1/8 cups dashi stock note 4
- 2 teaspoons soy sauce
- 1 pinch salt
- 5 13/16 tablespoons carrot julienned into 2.5cm, 1" lengths
- 3 shiitake mushrooms small, thinly sliced
- 1 1/4 cups cooked rice can be frozen
- 2 beaten eggs
- 4 tablespoons shallots finely chopped, scallions

## Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 155 milligrams
4. Fat: 8 grams
5. Fiber: 2 grams
6. Protein: 19 grams
7. SaturatedFat: 1 grams
8. Sodium: 1260 milligrams
9. Sugar: 7 grams

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