

## Menu name : Takikomi - Gohan

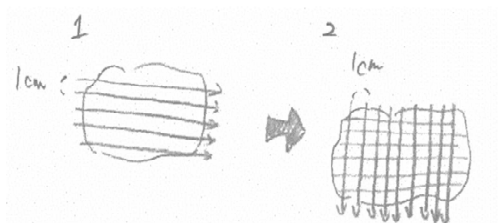
Ingredients (For 1)	
Rice	70g
Water	98g
(water73g+Boiled soup25g)	
Cooking sake	6ml
Salt	1g
Chicken breast	20g
Oil	2ml
Carrot	8g
Burdock	8g
Hijiki (dry)	0.8g
Ginger	3g
Dashi soup	50ml
Sugar	1g
Soy sauce	4ml
Soyaendo	1sheet



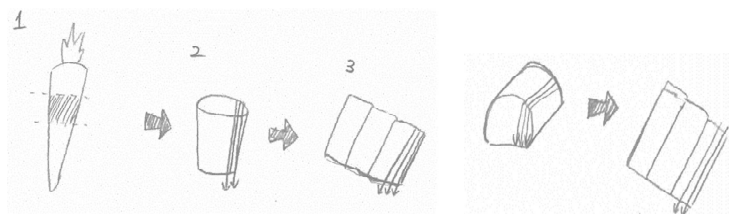
### How to make

- ① Fill the rice with water and let it soak.
- ② Turn the hijiki seaweed with water. Cut the long hijiki in half.
- ③ 【cut the ingredients】

• Chicken → bite size



• Carrot → shredded



Burdock → sasagaki (shave)

• Ginger → grate

- ④ Add oil to the pan and fry the chicken.
- ⑤ Add carrots, burdock root and grated ginger and fry.
- ⑥ Add soup stock, sugar and soy sauce, and remove the broth when the burdock is tender.
- ⑦ Weigh the broth and put it in a rice cooker.
- ⑧ Put the Add sake and salt and cook with a rice cooker.
- ⑨ Put the ingredients of ⑥ and cook with a rice cooker.
- ⑩ Boil the pods in salt. Cut diagonally.