
Quick Nishime

Total time: 50 min Yield: 2 Servings

Ingredients

1/4 cup tsuyu (soup base)
3/4 cup water
1 chicken thigh or breast (sliced into 1/4" cubes)
16 oz wafu yasai (vegetable) mix
1/2 cup renkon (lotus roots)
1 Tbsp cooking mirin
1 pkg aburage (fried tofu 3.88 oz., cut)

Prep Time: 20 min Cooking Time: 30 min Total Time: 50 min

Instructions

In a sauce pan, bring the tsuyu and water to a light boil. Add in the sliced chicken. Then add the wafu yasai mix, renkon, mirin and aburage. Cover and reduce heat to low and simmer for 15 to 20 minutes.