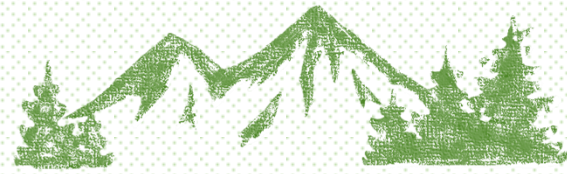




おこわ



材料

もち米	300g
つゆ	150ml
水	180ml
鶏もも肉	140g
人参	10g
しめじ	20g
ごぼう	10g

*具材はお好みでOK👌

作り方

1. もち米を研いで水を切る
2. 鶏もも肉を小さく切る
3. 人参とごぼうは千切りにして、しめじは石づきを取る
4. 全部の材料を炊飯器の中に入れてスイッチを入れる



Okowa



Ingredients

Mochi rice	300g
Tsuyu	150ml
Water	180ml
Chicken thigh fillets	140g
Carrot	10g
Shimeji mushroom	20g
Burdock root	10g

Method

1. Rinse and drain the rice
2. Cut the chicken thighs into small chunks
3. Slice the carrot and burdock root, remove the ends of the shimeji mushrooms stems
4. Add all ingredients into a rice cooker and switch on

*This recipe can be made with your choice of fillings

