



Nametake Spaghetti

NIBBLEDISH CONTRIBUTOR

Ingredients

2 servings

- 250 g Spaghetti
- 240 g NAMETAKE (seasoned mushroom)
- 2 tsp ICHIMI (Red pepper)
- 1TBS MEN-TSUYU (Bonito flavored soup base)
- 1 cup grated DAIKON radish
- Little SHISO leaves
- Little Seasoned NORI (seaweed)

Instructions

1. In a large bowl blend the NAMETAKE, ICHIMI, and MEN-TSUYU.
2. Cook the spaghetti until "al dente", drain and toss with the pre-blend.
3. put the grated DAIKON radish top of the spaghetti.
4. Garnish with SHISO leaves and NORI.