



# 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.
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