Quick Tofu Hotpot

NIBBLEDISH CONTRIBUTOR

Ingredients

1 block silken tofu
3/4 cup bonito shavings (Japanese fish flakes)
3/4 cup water
2 tbsp soy sauce
1 tbsp sake (can use rice vinegar if not available)
1 tbsp sugar
1 egg, beaten

Instructions

This is very quick, easy, and healthy!

1. cut up one block of silken tofu and put in a pot with 3/4 cup bonito, 3/4 cup water, 2 tbl soy, 1 tbl sake, and 1 tbl sugar.

2. Simmer for 5 min, while beating an egg.

3. After 5 min, pour the egg over the top, stir around a few times, turn off the heat and cover for 1 minute. (like making eggdrop soup) Top with spring onions and enjoy! (^?^)