



# Yosenabe

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 3 1/2 cup dashi soup
- 500 grams of salmon fillets, cut into 2 cm thick slices and bones removed
- 1/4 head Nappa cabbage, chopped into 2-3 inch lengths
- 1 leek, rinsed and cut diagonally
- 1 carrot, peeled and sliced and cut into flowers
  
- 150 gr champignon mushrooms
  
- bunch dried enoki mushrooms, stems trimmed
- bunch of parsley
  
- 4 tablespoon sake
- 2 tablespoon soy sauce
- 2 tablespoon mirin

## Instructions

1. Pour dashi soup stock into a pot and bring it to boil.
2. Season with sake, soy sauce and mirin.
3. Turn down the heat to low.
4. Add salmon in the pot at first.
5. Place other ingredients and simmer until softened.
6. Serve.

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