Fried hijiki with carrots

NIBBLEDISH CONTRIBUTOR

Ingredients

- 30 grams of dried hijiki seaweed
- 2 small carrots, peeled and julienne
- 40 grams of dried bean curd strips
- 2 tablespoons of soy sauce
- 2 tablespoons of mirin
- 1 teaspoon of brown sugar
- 150 ml of dashi stock

Instructions

1. Soak hijiki for about 10 minutes, drain.
2. Boil bean curd strips for about 5 minutes, drain.
3. Heat oil in the wok, fry carrot, add hijiki and bean curd strips.
4. Mix sauce ingredients and pour into wok.
5. Fry till part of liquid evaporates.
6. Serve as side dish.