



Shitake rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups of white japanese rice
- 1 cup of brown japanese rice
- 5 shitake mushrooms
- 2 tablespoons of mirin
- 1 tablespoon of soy sauce
- 1/2 teaspoon of salt
- 1/2 tablespoon of sesame oil
- 1/2 teaspoon of instant dashi
- for garnish: sliced ginger, parsley, black sesame

Instructions

1. Wash rice, place in rice cooker add appropriate amount of water (use directions for your rice cooker).
2. Wash shitake, slice them and place in rice cooker.
3. Add mirin, soy sauce, salt, sesame oil and instant dashi.
4. Start rice cooker, once rice is cooked serve with sliced ginger, black sesame and parsley.