



# Sukiyaki

Sukiyaki features vegetables, noodles, tofu, and steak served in a steaming, flavorful broth made with dashi, mirin, and soy sauce. This Japanese dish is traditionally cooked at the table in a pot of simmering broth. In this recipe, it's cooked on the stovetop for convenience.

## Recipes

- 1 ½ cups prepared dashi stock
- ¾ cup soy sauce
- ¾ cup mirin
- ¼ cup white sugar
- 8 ounces shirataki noodles
- 3 tablespoons canola oil, divided
- 1 pound beef top sirloin, thinly sliced
- 1 medium onion, thinly sl
- 2 medium carrots, thinly sliced
- 2 stalks celery, thinly sliced
- 4 ounces sliced fresh mushrooms (button, shiitake, or enoki)
- 5 green onions, cut into 2-inch pieces
- 1 (14 ounce) package firm tofu, cut into cubes

## Steps:

1. Combine dashi, soy sauce, mirin, and sugar in a bowl; set aside.
2. Soak noodles in boiling water for 1 minute. Drain, rinse under cold water, and drain again.
3. Heat 2 tablespoons oil in a pot over medium heat. Add beef; cook and stir until no longer pink, 2 to 3 minutes. Transfer beef to a plate.
4. Add remaining 1 tablespoon oil to the pot and heat over medium heat. Add onion, carrots, celery, and mushrooms; cook and stir until softened, about 4 minutes. Add dashi mixture, noodles, beef, tofu, and green onions; bring to a simmer.
5. Remove from the heat and ladle hot sukiyaki into four bowls.