

~ Simply recipe for 『Boiled Menma』 ~

Product Development Room

Stir-fried vegetables



【Boiled Menma 1 kg】



*Please storage in refrigeration, and enjoy in 3 days after open the seal.

《 Ingredients (for 3 people) 》

- ① Menma (130g)
- ② Sprout (150g)
- ③ Pork back ribs (60g)
- ④ Carrot-thinly shred (60g)
- ⑤ Green pepper-thinly shred (20g)
- ⑥ Soy sauce (20cc)
- ⑦ Salt and pepper (proper quantity)
- ⑧ Oil (proper quantity)

《 Cook method 》

- ① Wash the Menma with flowing water. Drop off the water.
- ② Stir-fry the carrot, poke, sprout, Menma, and green pepper in order.
- ③ Add soy sauce, pepper and salt as you like.

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