

~ Simply recipe for

『Seasoned edible wild plants with Nameko』 ~

Product Development Room

Soba noodle soup with edible wild plants and Nameko



【Seasoned edible wild plants
with Nameko 1 kg】



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

《 Ingredients (for 1 people) 》

- ① Soba noodle (dried) (100g)
- ② Edible wild plants with nameko (drop off the soup) (70g)
- ③ Long green onion (3cm)
- ④ Noodle soup (2 times concentrated) (1/2 cup)
- ⑤ Water (1.5 cups)

《 Cook method 》

- ① Cut the long green onion diagonally.
- ② Boil the soba in the water. Drop off the water.
- ③ Heat the noodle soup in the pot.
- ④ Put the soba prepared in step ② into the dish.
Add the noodle soup and long green prepared in step ③.

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