

# Pan-Fried Vegetables

---

じゃがいものキンピラ

## ● Ingredients (servings 4)

1 Carrot

1 large Potato

1 Tbsp. Sesame Oil

3 Tbsp. Soy Sauce

2 Tbsp. Cooking Sake

½ Tbsp. Sugar

½ Tbsp. Roasted White Sesame Seed (to taste)

- Prepare



Slice a peeled carrot and a peeled large potato into thin strips.

- Cook



Heat 1 Tbsp. of sesame oil in a pan and cook the cut vegetables over medium heat until they are coated with the oil.

## ● Season



Season with  $\frac{1}{2}$  Tbsp. of sugar, 2 Tbsp. of cooking Sake and 3 Tbsp. of soy sauce. Cook for 8 minutes over medium heat. Stir occasionally.

When you serve, sprinkle with some roasted white sesame seed to taste. To store, let it cool completely and transfer to a clean container. Keep in the refrigerator and use within 3~4 days.

