SALMON CHANCHAN-YAKI



【Ingredients for 4 servings】

- This product（Undiluted liquid）60g
- Salmon fillet 200g
- cabbage 150g
- Onion 130g
- enoki mushrooms 50g
- shimeji mushrooms 50g
- asparagus 50g
- Mozzarella cheese 200g
- sugar 8g
- Unsalted butter 10g
- salad oil a little

【Method of preparation】

①Cut the cabbage into 3cm cubes, the asparagus into 3cm pieces, and the onion into pieces of the same size.
②Remove the stems from the enoki and shimeji mushrooms, then separate them by hand.
③Mix this product with sugar.
④Lightly coat the hotplate with a little salad oil, then add the chopped vegetables and stir-fry briefly.
⑤Once stir-fried on the hotplate, place the salmon on top. Drizzle the sauce from step 3 over the salmon, add a knob of butter, and scatter finely torn mozzarella cheese over the entire dish. Steam-fry for approximately 7½ minutes to finish.

【Key points for cooking】

- Any vegetables you like are fine.