

Niku Jaga – simple version

Serves 2

- 100 g thinly sliced beef
- 2 potatoes
- ½ onion
- ¼ carrot
- 100 ml sukiyaki sauce
- 300 ml water
- Canola oil
- Snow peas



1. Cut **beef** into bite-sized pieces, cut **potatoes** into 4 pieces and soak in water, cut **onion** into wedges and **carrots** into chunks.
2. Heat oil in a pan, sauté meat and vegies, add water, bring to a boil, add **sukiyaki sauce**, and cook until potatoes are softened.
3. Serve with **snow peas**.

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