

Gyoza soup

206 kcal per serving

* Caloric value is approximate.



We recommend using gyoza used for making sui-gyoza (boiled dumplings).

Ingredients (For 1 serving)

- Gyoza (chilled) ----- 3 pieces
- Cut onions for salad ----- 1/4 bag (30g)
- Glass noodles (dried) ----- 10g
- Sake (rice wine) ----- 1/2 tbsp
- Soy sauce ----- 1/2 tsp
- Chinese soup stock (granule type)
----- 1/2 tbsp
- Water ----- 300 mL
- Salt ----- A dash
- Pepper ----- A dash
- Green onion (finely chopped)
----- As needed

Directions

1. Mix together all the ingredients except the salt, pepper, and green onions in the inner pot. Select the "Slow Cook • Soup" menu, set the timer for 15 minutes, and press the [Start] key.

2. When cooking is complete, season with salt and pepper. Place the dish in a soup bowl and sprinkle it with the green onions.