

# Delicious Japanese Recipes In Ingredients Or Fewer

Are you a fan of Japanese cuisine but sometimes feel intimidated by the long lists of ingredients? Don't worry, we've got you covered! In this article, we will present a collection of delicious Japanese recipes that require only a few key ingredients, allowing you to enjoy the incredible flavors of Japan without needing an extensive pantry.

## Recipe 1: Teriyaki Chicken

KIMIKO BARBER



# JAPANESE in 7

DELICIOUS JAPANESE RECIPES IN 7 INGREDIENTS OR FEWER

One of the most popular Japanese dishes, teriyaki chicken, is both simple and mouthwatering. With just four main ingredients - chicken thighs, soy sauce, mirin, and sugar - you can create a flavorful and satisfying meal. Marinate the chicken in a mixture of soy sauce, mirin, and sugar, then grill or pan-fry until cooked through. Serve with rice and steamed vegetables for a complete meal!



## Japanese in 7: Delicious Japanese recipes in 7 ingredients or fewer by Kimiko Barber(Kindle Edition)

★★★★☆ 4 out of 5

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### Recipe 2: Miso Soup

KIMIKO BARBER



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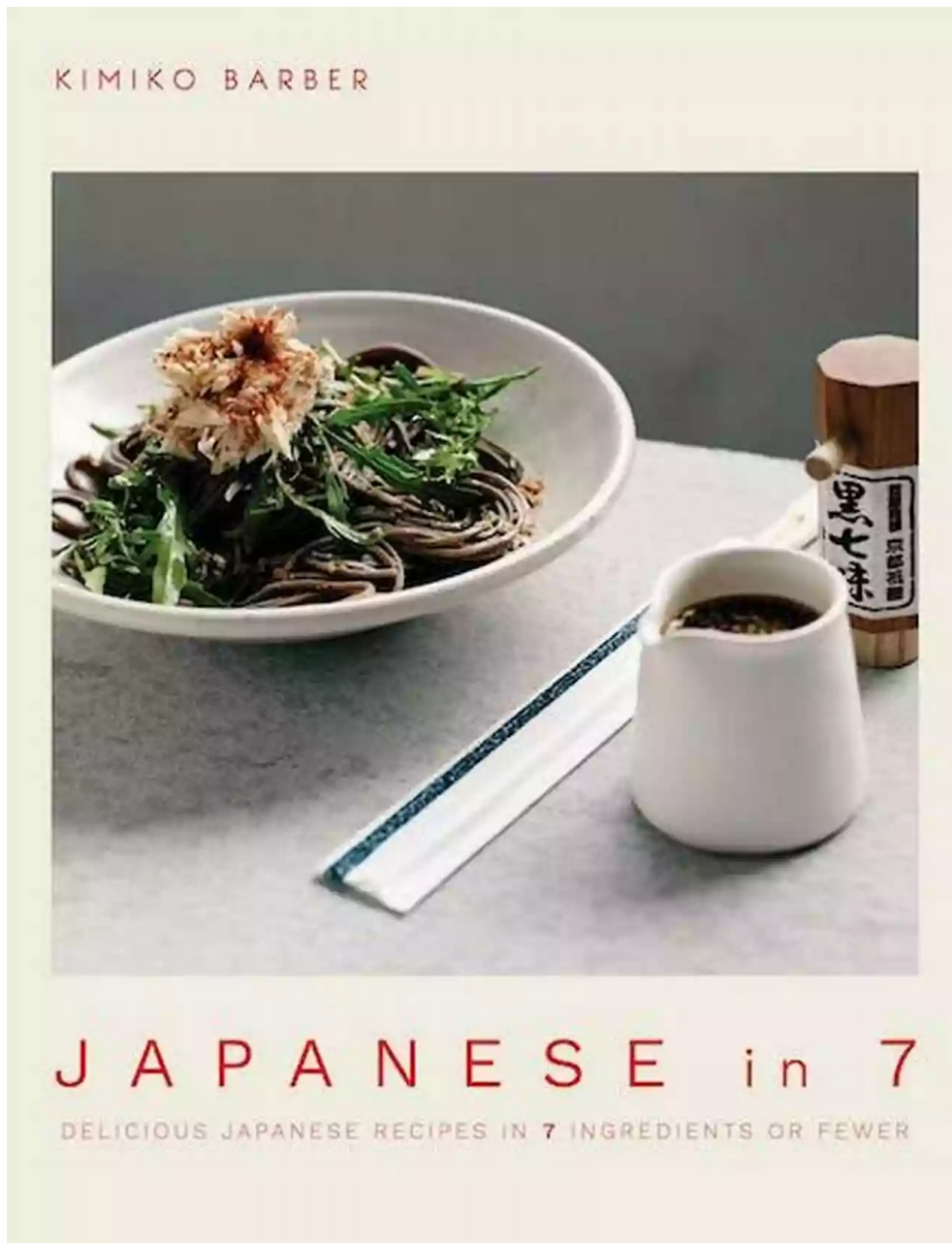
A staple in Japanese cuisine, miso soup is a delicious and comforting dish that can be prepared with minimal ingredients. All you need is miso paste, tofu, seaweed, and water. Simply dissolve the miso paste in hot water, add cubed tofu and sliced seaweed, and simmer for a few minutes. This quick and easy recipe is perfect for a light and warming meal.

### **Recipe 3: Okonomiyaki**



Okonomiyaki, often referred to as a Japanese pancake or pizza, is a versatile and customizable dish that you can make with just a handful of ingredients. The basic recipe includes flour, cabbage, eggs, and your choice of toppings such as thinly sliced pork, seafood, or vegetables. Mix the ingredients, cook on a griddle or pan, and top it with a tangy okonomiyaki sauce and mayo. This savory treat is a crowd-pleaser!

## Recipe 4: Yakisoba



Yakisoba, a classic Japanese stir-fried noodle dish, is another fantastic recipe that can be prepared with minimal ingredients. All you need is soba noodles, thinly sliced pork or chicken, cabbage, carrots, and yakisoba sauce. Cook the noodles, stir-fry the meat and vegetables, add the cooked noodles, and drizzle with the flavorful yakisoba sauce. This easy-to-make dish is sure to satisfy your cravings!

## Recipe 5: Onigiri



Onigiri, also known as rice balls, are a popular grab-and-go snack in Japan. You can make these delightful treats using just cooked sushi rice, salt, and fillings of your choice such as grilled salmon, pickled plum, or seasoned seaweed. Shape the rice into triangles or round balls, wrap them with nori seaweed, and enjoy as a quick and portable snack!

## Recipe 6: Matcha Green Tea Latte



End your meal with a soothing and flavorful matcha green tea latte, prepared with only a few ingredients. All you need is matcha powder, hot water, milk, and sweetener (optional). Whisk the matcha powder with hot water, froth the milk, and combine them to create a creamy and comforting beverage. Enjoy the rich and earthy flavors of matcha in this delightful latte!



These recipes prove that you don't need a long list of ingredients to enjoy the authentic flavors of Japanese cuisine. With just a few key components, you can create delicious and satisfying meals that will transport you to the vibrant streets of Japan. So go ahead, give these recipes a try and explore the wonders of Japanese food from the comfort of your own kitchen!



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Japanese food is healthy, delicious and universally enjoyed but despite the popularity of sushi and noodle bars worldwide too few of us cook this delightful cuisine at home. In Japanese in 7 (the latest addition to the in 7 series), Kimiko Barber uses just 7 ingredients or fewer to make deliciously fragrant dishes that you can effortlessly pull together any night of the week.

Chapters are divided into:

\*Fresh - vibrant and healthy meals such as Yellowtail Sashimi, Hand-rolled Sushi and Japanese-style Duck Orange.

\*Fast - Meals like Dashi-rolled Omelette and Tuna Hotpot that can be on the table quickly after a long day at work.

\*Light - delicious recipes such as Japanese Onion Soup and Savoury Egg Tofu.

\*Vegan - nourishing plant-based recipes like Grilled Aubergine in Miso Soup and Mushroom Rice.

\*Comfort - bowls of warming Moon Udon, Chicken and Miso Porridge or Sea Bream Rice to enjoy on a cold winter's evening.

\*Sweet - creative Japanese desserts such as Matcha Jelly, Kyoto Tiramisu and Black Sesame Ice Cream.

\*Basics - Dashi and flavoursome dressings you can use to quickly create authentic Japanese dishes.



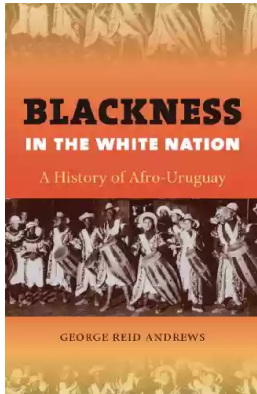
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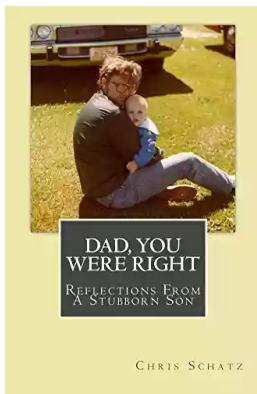
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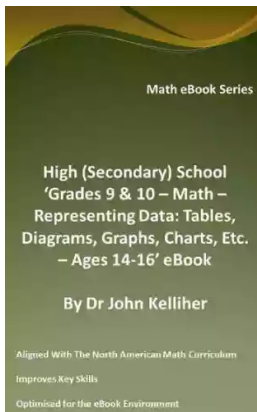
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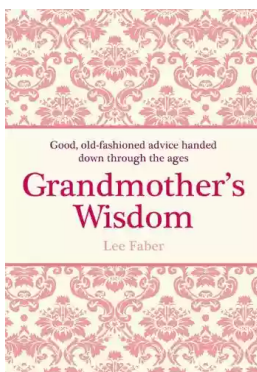
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