

Keep this at your cooking station 😊.

**Ingredients!**

1lb of well-marbled beef

3 medium-size potatoes, cut into large cubes

1 medium-size onion, sliced

1 large carrot, cut into thick slices

2 oz. cellophane noodles (also known as crystal noodles/glass noodles)

4 tbsp. soy sauce

4 tbsp. sake (rice wine)

4 tbsp. mirin

14 fl. oz. ml water

**Method!**

1. Heat a large skillet or casserole dish on a medium heat, add the meat and fry until brown, stirring continuously

(As this meat was really well marbled, I didn't use any oil. For leaner beef, add 1 to 2 tbsp. of olive oil)

2. Add all the vegetables to the same skillet/casserole dish, and fry until the onions are cooked through, stirring continuously

3. Add the water, soy sauce, mirin and sake, lower the heat and simmer until the potatoes are cooked (~20 minutes), stirring occasionally

4. Add the cellophane noodles to the skillet/casserole dish for the last 4-5 minutes of cooking

5. Serve in a bowl with some rice on the side