

Peperoncino with sakura shrimps and shimeji mushrooms

394 kcal per serving

* Caloric value is approximate.



Adjust the amount of red pepper to taste.

Ingredients (For 1 serving)

- Sakura shrimps (dried) 1/2 bag (6g)
- Shimeji mushrooms (cut) ----- 1/4 bag (35g)
- Penne ----- 50 g
- Garlic (sliced, dried) ----- 5-6 cloves
- Red pepper (round sliced) ----- As needed
- Olive oil ----- 1 1/2 tbsp
- Western-style soup stock (granule type) ----- 1/2 tbsp
- Water ----- 250 mL
- Salt ----- A dash
- Pepper ----- A dash

Directions

1. Mix together all the ingredients 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, mix the dish well and season it with salt and pepper. Place the dish on a serving plate.