

# Hot dish of natto on rice-with-green-tea

## Natto on Rice-with-Green-Tea

### Ingredients

Natto (1 pack)  
Rice (1 rice bowl)  
Rice-with-green-tea mix from store shelves (1 serving)  
Trefoils, crispy ume plum, bits of fried tempura batter, dried seaweeds, shredded dried bonito (as much as you like), wasabi horseradish (if you like)

### How to cook

1. Shred trefoils and crispy ume plums, and mix them with natto and natto sauce.

2. Make rice-with-green-tea using the rice-with-green-tea mix from store shelves. On top of it, place bits of fried tempura batter, dried seaweeds, and shredded dried bonito. Add wasabi horseradish if you like.



ホリアミンが若さをつくる

全納連

全国納豆協同組合連合会