

Ingredients:

- 1 gobo (burdock root)
 - About 9 ounces
- 1/3 carrot
 - About 8 ounces
- 1 Tbsp sesame oil
- 1 Tbsp sugar
- 1 Tbsp sake
- 1 Tbsp mirin
- 2 Tbsp soy sauce
- 2 tsp toasted white sesame seeds (for garnish)
- Optional: 1 dried red chili pepper

Instructions:

1. Measure out all of the ingredients.
 - a. Sake, mirin, and soy sauce can be combined in one bowl.
2. Shave off the skin of the gobo with the back of a knife
3. Thinly slice the gobo at a diagonal angle. Then cut the slices into julienne strips.
4. Soak the gobo strips in water for 10 minutes.
5. Rinse the gobo strips in cold water and drain well.
6. Peel and cut the carrot into thin julienne strips.
 - a. You want the carrot and gobo pieces to be about the same size.
7. If using a dried red chili pepper, cut the top off and remove seeds by shaking. Then cut into thin rounds.
8. Heat the sesame oil in a large frying pan over medium heat. When it's hot, add in the gobo.
9. Stir fry the gobo for 2-3 minutes, or until almost tender. Then add in the carrot.
10. Continue to stir fry until both the carrot and gobo are tender.
11. Add in the sugar, sake, mirin, and soy sauce.
12. When the vegetables are well coated with the seasoning, add in the chili pepper. Cook until the liquid evaporates.
13. Sprinkle with sesame seeds, toss together, and serve.

Notes: Keep leftovers in an airtight container in the refrigerator for 3-4 days or in the freezer for a month.

Original recipe from Just One Cookbook can be found [here](#).