

Petari Donabe Delights:

A Stylish One-Pot Recipe

Morning: Breakfast Plate



Ingredients (Shallow Pot 24 cm / serves 1)

- ½ potato, scrubbed
- 1 asparagus spear,
cut into about 1.6 inch / 4 cm pieces
- 2 cherry tomatoes
- 2 slices of bacon
- 1 egg
- ½ Tbsp olive oil
- 0.2 oz / 5 g butter
- to taste salt

Instructions

1. Prep the potato

Scrub well and score a shallow cross on the top. Place it in the Shallow Pot, cover, and microwave at 600W for 5 minutes.

2. Pat dry

Pat away any moisture with a paper towel.

3. Sauté the vegetables

Add olive oil to the pot and heat over medium until hot. Sauté the asparagus until lightly browned, then add the tomatoes and potato.

4. Add bacon and egg

Lay in the bacon, crack in the egg, reduce to medium-low, cover, and cook until the egg is done to your liking.

5. Finish and serve

Season everything with salt and pepper. Add the butter to the potato and serve hot.



MUSUBI KILN®

A Stylish One-Pot Recipe

Lunch: Japanese-Style Mushroom Pasta



Ingredients (Shallow Pot 24 cm / serves 1)

- 3.5 oz / 100 g pasta, halved (e.g., 1.6 mm spaghetti; 7-min cook time, or your favorite)
- ½ pack shimeji mushrooms, separated into small clusters
- 2 slices of bacon, cut into 0.4 inch / 1 cm strips
- ½ clove garlic, minced
- 3 Tbsp mentsuyu (2× concentrate)
- 1 Tbsp olive oil
- ½ Tbsp (0.2 oz / 5 g) butter
- to taste sliced scallions
- to taste shredded nori

Instructions

1. Make the broth

Dilute the mentsuyu with water to 300 ml total.

2. Load the pot

In the Shallow Pot, add the garlic, shimeji, olive oil, bacon, and the diluted mentsuyu.

3. Cook the pasta

Bring to a boil over medium heat. Add the spaghetti and cook, loosening occasionally with chopsticks.

4. Cut the heat early

Turn off the heat 1 minute before the package time.

5. Finish on carryover heat

Cover and let stand 1 minute to finish cooking.

6. Toss and garnish

Stir in the butter to coat. Top with scallions and shredded nori to taste, and serve.



A Stylish One-Pot Recipe

Dinner: Tomato-Braised Chicken



Ingredients (Shallow Pot 24 cm / serves 2)

- 1 piece (≈10.6 oz / 300 g) boneless chicken thigh, cut into large bite-sized pieces
- 2 Tbsp all-purpose (plain) flour
- 1/2 onion, finely chopped
- 1 garlic clove, halved
- 1 Tbsp olive oil
- 2/3 tsp salt
- pinch of black pepper

Sauce:

- 6.8 fl oz / 200 ml canned diced tomatoes
- 1 Tbsp granulated bouillon (consommé powder)
- 1.7 fl oz / 50 ml white wine
- 1.7 fl oz / 50 ml water
- 1/2 Tbsp honey (or 1/2 Tbsp sugar if you don't have honey)
- 1 bay leaf (optional)
- to taste chopped parsley

Instructions

1. Season and dredge

Season the chicken with salt and pepper, then dust evenly with flour. Finely chop the onion. Halve the garlic, remove the core, and crush it with the side of a knife.

2. Brown the chicken

Heat the olive oil in the Shallow Pot over medium heat. Add the chicken and sear until lightly browned on both sides.

3. Build the sauce

Add the garlic, onion, and all of the sauce. Stir to combine and place the bay leaf on top if using.

4. Quick braise

Bring to a gentle boil, cover, then cook over medium-low for 5 minutes. Turn off the heat and let it finish on residual heat for 15 minutes.

5. Finish

Adjust seasoning if needed and sprinkle with parsley. Serve hot.



A Stylish One-Pot Recipe

Quick Dessert: Mix-and-Match Ice Cream



Ingredients (Shallow Pot 30 cm / serves 5-6)

Shortcake Elegance: Vanilla × Strawberry & Sponge Cake

- 10.6 oz / 300g vanilla ice cream
- 5.6 oz / 160g frozen strawberries (half-thawed)
- 1.8 oz / 50g sponge cake
- whipped cream as desired

A Café-Style Japanese Twist: Matcha × Castella

- 10.6 oz / 300g matcha ice cream
- 1 slice castella sponge cake (cut into bite-sized pieces)
- whipped cream as desired
- matcha powder for dusting

Deep Chocolate Indulgence: Choco Chip × Oreo

- 10.6 oz / 300g vanilla ice cream
- 8 pieces of Oreo cookies
- 1 tsp chocolate chips
- chocolate sauce as desired

Instructions

1. Chill the Shallow Pot

Place the pot in the freezer for about 2 hours before assembling.

2. Prepare the toppings

Set aside a small portion of fruit or mix-ins for the final garnish.

3. Mix and shape

Add the main ingredients to the chilled pot and gently mix with two spoons until evenly combined. Pile the mixture into a soft mound with a bit of height for an inviting, layered look. Use the reserved toppings to add balance and dimension.

Tips for Making Your Presentation Even Cuter

Choose the best-shaped fruit for your toppings. Angle each garnish slightly for a balanced, natural presentation. Break cookies into larger pieces and insert them upright for texture and depth. Finish with a drizzle of sauce or a swirl of cream for a professional, café-style touch.