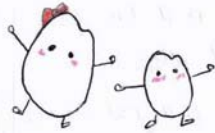


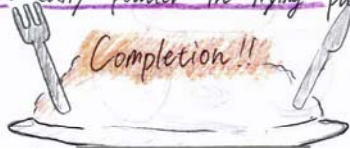
III recipe

o materials

- cold rice
- steamed chicken breast meat
- green pepper
- curry powder
- onion
- soy sauce
- medium-density sauce like in yakisoba
- ketchup



1. Cut onions into slices. Cut a green pepper in round slices. Tear the steamed chicken breast meat.
2. Oil a frying pan. Sauté onions in the fry pan until they are caramelized.
Cook the green pepper lightly.
3. Add cold rice and mix it.
4. When rice is coming loose, put medium density sauce and ketchup in the fry pan.
5. Put curry powder in frying pan.



 We made it! 

Our thoughts and feelings

Curry powder's spice is delicious!

To add cheese and a fried egg in curry fried rice is so good!

Cheese makes curry fried rice mild.

 opinion 

We learned that rice's development is advancing.

We found out that cold but delicious rice's variety was developed.



VERY DELICIOUS

~ Aomori Rice

longevity and health ~



~ Motive ~

- Rice consumption is rapidly decreasing, so we want to know how to step up consumption.

~ Purpose ~

- We want you to have more knowledge of rice and increase the consumption after this.

Research 🔍

I. output production and consumption

II. also delicious cold rice

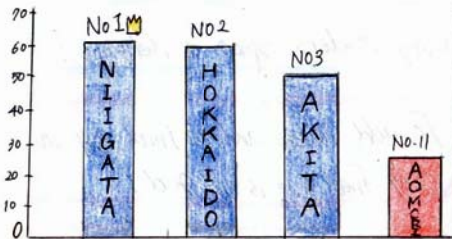
III. rice's recipe



we love rice!

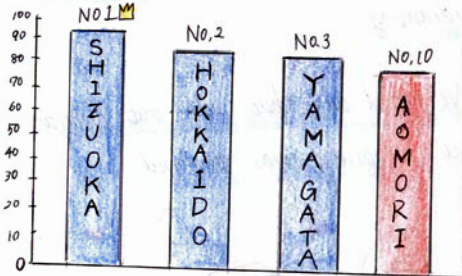
I. output production and consumption

output production.



Prefectures in eastern Japan rank high in rice consumption

Consumption



There are a lot of prefectures doing local food production and consumption



II. also delicious cold rice

Seitennu Hekireki

Tsuyahime

It has a solid grain is slightly larger.

It is a fair gloss and softness.

It is a good balance of stickiness and softness.

It is glutinous rice cake.

When it is cooked, it is slightly elongated grain.

The flavor doesn't fall.

We actually use Seitennu Hekireki!



Seitennu Hekireki is a good smell. It has the perfect firmness.

It is delicious rice.

It is sticky rice.

