



Kimchi Hot Pot

Time : 30min Level : ★



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🍷 Ingredients 4 servings

- 300g pork slices
- 400g tofu
- 1 stalk of scallion
- 1/2 bunch of chives
- 1 strain shimeji mushroom(200g)
- 1/8th of a plant of Chinese cabbage(350g)
- 1/5 of a japanese white radish(200g)
- 1/3 of a carrot(85g)
- 850 ml of water
- 150 ml of Kimchi Soup base for Ebara Foods industry
- 1 tablespoon sugar ● 2 tablespoon miso



How to make

- ① Cut vegetables and tofu
Cut the chinese cabbage into large pieces.
Cut the carrot into quarter-rounds.
Cut the japanese white radish into quarter-rounds.
Slice the scallion diagonally.
Cut the chives into 5cm lengths.
Cut off the stem of Shimeji mushrooms, and break into florets.
Cut the tofu into bite size pieces.
- ② Put the pork pieces, tofu, and vegetables (except for the chives) into the pot.
- ③ Kimchi soup and water in a pot and bring to a boil.
- ④ when the water comes out of the vegetables, add the miso and sugar.
- ⑤ Finish with chives and voila!

Have a nice time

