

Hot pot with chicken and vegetables

INGREDIENTS

4 portion(s)

| 800 ml | Fish stock dashi or |
|-----------|------------------------|
| | bullion |
| 200 g | Chicken legs (fillets) |
| 0.5 piece | Tofu |
| 200 g | Chinese cabbage |
| 100 g | Spinach |
| 8 piece | Shiitake mushrooms |
| 100 g | Shimeji mushrooms |
| 0.5 piece | Carrot |
| | Kikkoman Sesame |
| | Dressing |
| | Kikkoman Ponzu Citrus |
| | Seasoned Soy Sauce - |
| | Lemon |
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PREPARATION

Step 1

Chop the meat into bite-sized pieces. Repeat with tofu, shiitake and vegetables. The shimeji do not need slicing. Precook carrot until halfdone. Bring to boil dashi or bullion in a pot, add meat, mushrooms and vegetables and cook for a while until all is soft.

Step 2

Serve in a small pot with Kikkoman Sesame Dressing and Kikkoman Ponzu Lemon for dipping.