

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

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.