KIKKOMAN

Kimchi stew with soy milk

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
1,355 kJ / 324 kcal

Fat: **17.6 g** Protein: **22 g**
Carbohydrates: **6.6 g**

INGREDIENTS

2 portion(s)

70 g	thinly sliced pork belly (or minute steaks)
60 g	Chinese cabbage (approx. 3 leaves)
1	pak choi
100 g	mushrooms (e.g. shimeji/shiitake or mushrooms)
0.5 piece	of tofu
1 tsp	Kikkoman Toasted Sesame Oil
200 ml	water
100 ml	Japanese sake (or 100 ml water if sake is not available)
2 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
2 tbsp	soy milk (without sugar)
2 tsp	Gochujang (Red Chilli Paste) (or 2 tbsp Miso Paste)
1	spring onion

PREPARATION

Step 1

Cut the pork into small pieces.

Step 2

Wash the Chinese cabbage, cut the lower part of the leaves into strips about 2 cm wide and the upper part into strips about 4-5 cm wide.

Step 3

Wash the pak choi, cut the lower parts into 4 equal pieces and the upper pieces to a length of about 5 cm.

Step 4

Prepare the mushrooms.

Step 5

Cut the tofu into 3-4 cm cubes.

Step 6

Heat a pan, add the sesame oil (or vegetable oil) and fry the pork in it. When the colour of the pork changes, add the chinese cabbage, pak choi and mushrooms and fry them as well.

Step 7

Pour 200 ml of water, the sake and the Kikkoman Kimchi Chili Sauce and continue cooking.

Step 8

Add the tofu and heat over medium heat. Add the soy milk and Gochujang (or miso) but do not bring to a boil.

Step 9

Cut the spring onion into rings, wash, add and serve.