KIKKOMAN

Spicy tomato kimchi hot pot

Total time **35 mins** **15 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
3,059 kJ / 731 kcal

Fat: **49.5 g** Protein: **37.2 g**
Carbohydrates: **33.3 g**

INGREDIENTS

4 portion(s)

8	bacon rashers
2	heads of chicory
120 g	broccoli
1	onion
2	tomatoes
1	red pepper
150 g	mushrooms (e.g. enoki, button, king oyster)
8	sausages
150 g	pelmeni or ravioli
100 g	cheese, grated (e.g. parmesan or mozzarella)

Soup base:

500 ml	chicken stock
400 g	tinned chopped tomatoes
50 ml	white wine
4 tbsp	Kikkoman Spicy Chili Sauce for Kimchi

PREPARATION

Step 1

2 heads of chicory - **8** bacon rashers - **120 g** broccoli - **1** onion - **2** tomatoes - **1** red pepper - **150 g** mushrooms (e.g. enoki, button, king oyster) - **8** sausages
Quarter the chicory lengthways and wrap each piece in a bacon rasher. Break the broccoli into bite-sized florets. Slice the onion and each tomato into 8 wedges. Slice the red pepper lengthways into strips. Clean the mushrooms, halving larger ones (button or king oyster) and separating enoki into clumps. Halve the sausages.

Step 2

500 ml chicken stock - **400 g** tinned chopped tomatoes - **50 ml** white wine - **4 tbsp** Kikkoman Spicy Chili Sauce for Kimchi
Combine the chicken stock, tinned chopped tomatoes, white wine and Kikkoman Kimchi Chili Sauce in a pot. Bring to the boil to make the soup base.

Step 3

Add the bacon-wrapped chicory, broccoli, onion, tomatoes, red pepper, mushrooms and sausages from step 1 to the soup base from Step 2. Bring back to the boil, then simmer gently until the vegetables are tender and the sausages are cooked through.

Step 4

150 g pelmeni or ravioli - **100 g** cheese, grated (e.g. parmesan or mozzarella)
To make a great finisher for your meal, add the

pelmeni or ravioli to the remaining soup. Simmer gently until cooked through, then sprinkle with the grated cheese for a rich and creamy finish.