KIKKOMAN

Vietnamese lẩu cá chua—hot pot with fish

Total time **35 mins** **25 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
1,335 kJ / 319 kcal

Fat: **5.7 g** Protein: **28.1 g**
Carbohydrates: **44.1 g**

INGREDIENTS

4 portion(s)

300 g	white fish fillet
8	prawns
200 g	celery
12	okra pods
8	small tomatoes
200 g	mushrooms (e.g. enoki, king oyster, shiitake)
80 g	coriander
80 g	dill
80 g	spring onions
40 g	fried onions
40 g	glass noodles
250 g	pineapple
0.5	lime or ½ lemon
1	red chilli, sliced
1 litre	water
150 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

PREPARATION

Step 1

300 g white fish fillet - **8** prawns - **250 g** pineapple - **0.5** lime or ½ lemon - **200 g** celery - **12** okra pods - **8** small tomatoes - **200 g** mushrooms (e.g. enoki, king oyster, shiitake) - **80 g** dill - **80 g** coriander - **80 g** spring onions - **40 g** glass noodles
Slice the fish fillet into bite-sized pieces. Peel and devein the prawns by making a shallow cut along the back. Cut the pineapple into bite-sized pieces and slice the lime or lemon thinly. Slice the celery diagonally into 1 cm pieces, halve the okra and the tomatoes. Clean the mushrooms and tear or cut them into pieces. Cut the coriander, dill and spring onions into lengths of about 3 cm. Soak the glass noodles in water until softened.

Step 2

1 red chilli, sliced - **1 litre** water - **150 ml** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
Add the water, the pineapple from Step 1, the sliced red chilli and the Kikkoman Ponzu Lemon to the pot and bring to the boil.

Step 3

40 g fried onions
Once the soup is boiling, add the fish, prawns, vegetables and softened glass noodles from step 1 to the pot and cook for about 10 minutes. Top with the coriander, dill, spring onions, lime slices and fried onions before serving.