KIKKOMAN

Asian prawn & chicken ball hot pot

Total time **40 mins** **20 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
1,615 kJ / 386 kcal

Fat: **10 g** Protein: **31 g**
Carbohydrates: **42 g**

INGREDIENTS

4 portion(s)

300 g	firm tofu
600 g	cabbage
500 g	daikon radish
150 g	carrot
1	leek
8	prawns, raw, peeled and deveined
300 g	chicken mince
3	spring onions
2 tsp	ginger, grated
2 tbsp	potato starch
1	egg, beaten
2 tsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	Kikkoman Toasted Sesame Oil
1 l	water
1	garlic clove, thinly sliced
2 tsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
2 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu
200 g	udon noodles

PREPARATION

Step 1

300 g firm tofu - **600 g** cabbage - **500 g** daikon radish - **150 g** carrot - **1** leek
Cut the firm tofu into bite-sized cubes. Cut the cabbage into thin wedges. Using a vegetable peeler, slice the daikon radish and carrot into thin ribbons. Trim the leek, slice the white part thinly on the diagonal and wash the green part thoroughly, then slice thinly.

Step 2

8 prawns, raw, peeled and deveined - **300 g** chicken mince - **3** spring onions - **2 tsp** ginger, grated - **2 tbsp** potato starch - **1** egg, beaten - **1 tsp** Kikkoman Naturally Brewed Soy Sauce **1 tsp** Kikkoman Toasted Sesame Oil
Thaw the prawns if frozen, then roughly chop them, leaving some texture. Thinly slice the spring onions. Place the chopped prawns, chicken mince, spring onions, grated ginger, potato starch, beaten egg, Kikkoman Soy Sauce and Kikkoman Sesame Oil in a bowl. Mix thoroughly until well combined. Transfer the mixture to a piping bag or plastic bag and refrigerate until ready to use.

Step 3

1 l water - **1** garlic clove, thinly sliced - **2 tsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
Place the water, sliced garlic and Kikkoman Ramen Soup Base in a large pot and bring to the boil.

Step 4

Once the broth is boiling, add the cabbage, tofu

and leek from Step 1. Using two spoons (or piping bag), shape the prawn and chicken mixture from Step 2 into bite-sized meatballs and gently drop them into the broth. Cover and simmer for 5 min, then add the daikon and carrot ribbons from Step 1. Simmer until the vegetables are tender. Serve with Kikkoman Yuzu Ponzu on the side.

Step 5

200 g udon noodles
After eating, add the udon noodles to the remaining broth.
Cook according to packet instructions and serve.