KIKKOMAN

Tom yum goong hot pot

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

Nutritional facts (per portion):
2,730 kJ / 653 kcal

Fat: **39 g** Protein: **38 g**
Carbohydrates: **40 g**

INGREDIENTS

4 portion(s)

8	whole head-on prawns Heads and shells from the prawns
20 g	ginger
600 ml	water
1	red chilli
300 g	Chinese cabbage
1	onion
2	celery stalks
8	cherry tomatoes
10 g	dried wood ear mushrooms
150 g	bamboo shoots, water-packed
40 g	coriander
400 g	chicken breast
100 g	glass noodles
400 ml	coconut milk
90 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
60 ml	chilli oil

PREPARATION

Step 1

8 whole head-on prawns - Heads and shells from the prawns - **20 g** ginger - **600 ml** water - **1** red chilli

Wash the prawns. Remove the heads and shells, reserving them for the broth. Using a small knife, make a shallow cut along the back of each prawn and remove the intestinal vein. Cut the ginger into thin matchsticks. Finely chop the red chilli if a spicier flavour is desired. Place the reserved prawn heads and shells in a large pot and dry-roast over a medium heat. Cook until the shells turn bright pink and begin to stick slightly to the bottom of the pot. Add the water, the ginger and the chilli. Bring to the boil and simmer for 10 min, skimming off any foam that rises to the surface.

Step 2

300 g Chinese cabbage - **1** onion - **2** celery stalks - **8** cherry tomatoes - **10 g** dried wood ear mushrooms - **150 g** bamboo shoots, water-packed - **40 g** coriander - **400 g** chicken breast - **100 g** glass noodles

Wash all the vegetables thoroughly. Cut the Chinese cabbage into bite-sized pieces. Peel the onion and cut into thin wedges. Remove any tough strings from the celery stalks and slice diagonally. Cut the cherry tomatoes in half. Rinse the dried wood ear mushrooms briefly and soak in plenty of water until softened. Tear any larger mushrooms into bite-sized pieces. Thinly slice the bamboo shoots. Roughly chop the coriander. Thinly slice the chicken breast. Soak the glass noodles in water according to the packet instructions.

Step 3

400 ml coconut milk - **90 ml** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **60 ml** chilli oil

Strain the broth from Step 1 through a fine sieve and return it to the pot. Add the coconut milk, Lemon Ponzu and chilli oil. Bring to a gentle boil.

Step 4

Add the Chinese cabbage, onion, celery, cherry tomatoes, wood ear mushrooms and bamboo shoots to the broth. Bring to the boil and cook until the vegetables begin to soften. Add the chicken breast and prawns from Step 1. Cook until the chicken is fully cooked and the prawns turn pink and opaque. Sprinkle with the coriander.

Step 5

After eating, add the glass noodles to the remaining broth. Cook for 1–2 min or until tender and serve.