

Japanese-Style Hot Pot

鶏ささみ鍋

● Ingredients (servings 2)

7 oz. (½ pack) Firm Tofu

3 Green Onions

2 pieces Chicken Tenderloin

8~10 leaves Napa Cabbage

1 Carrot

5 Shiitake Mushrooms

2 cups Dashi Stock (any kind)

3 Tbsp. Soy Sauce

2 Tbsp. Cooking Sake

● Prepare



Cut 7 oz. of firm tofu into small pieces.
Slice 8~10 washed leaves of Napa cabbage into 2 inch wide pieces.
Cut a peeled carrot into diagonal slices.
Cut 5 washed shiitake mushrooms in half.



Put the cut vegetables in a skillet.

● Cook



Add 2 cups of Dashi stock, 3 Tbsp. of soy sauce and 2 Tbsp. of cooking Sake to the skillet. Cook over high heat until it boils and simmer over low heat for 15 minutes.



Meanwhile, cut 3 washed green onions into 2 inch wide pieces and cut 2 pieces of chicken tenderloin into bite-size pieces.



After simmering for 15 minutes, add the green onion and the chicken tenderloin to the skillet. Cook until it boils again.



Enjoy the chicken and all the vegetables in the soup!