Kimchi Nabe (Hotpot)



Serves: 4
Step: 2

Kimchi Nabe(Hotpot) made with Momoya's kimuchinomoto for winter! The use of two kinds of chili peppers gives it a much deeper spiciness!

Ingredients

- 300g sliced pork belly
- 400g Chinese cabbage
- 1pcs green onion
- 1 bunch of Chinese chives
- 1 pk enoki mushroom
- 1 pk kinu tofu
- 5 tbsp Kimuchinomoto
- 600ml water

How to make

STEP 1: Cut sliced pork belly, Chinese cabbage, green onion, Chinese chives and kinu tofu into bite-sized pieces. Cut off the stem from the enoki mushrooms.

STEP 2: Put kimuchinomoto and water in a pot, mix well, and heat. When it comes to a boil, add the ingredients from step1 and turn off the heat when the pork belly is cooked.

MEMO: If you like, you can make a "Chinese cabbage roll" as shown in the picture, and you will have a lovely looking Kimchi Nabe(Hotpot).

<How to make Chinese cabbage roll>:

1 Separate the Chinese cabbage into individual pieces and microwave at 600W for 5 minutes, then remove the heat.

2 Divide the Chinese cabbage and 1/2 bunch of Chinese chives in half.
（Note: Cut the remaining 1/2 bunch of Chinese chives into 4 equal parts and use as it is as an ingredient.）

3 Arrange the leaves and stems of the Chinese cabbage in an alternating pattern, and roll them up with chives cut to the width of the leaves as the core. Make two of these and cut each into 5 cm lengths.
Tips: After the meal, you can enjoy it with rice, Chinese noodles, etc. as you like.