

# Korean Hot Pot



## INGREDIENTS

1. 1 pack of tofu
2. 1 onion
3. Half of chinese cabbage
4. 300g kimchi
5. 6 crab filament stick
6. 1 egg
7. 1 pack sim ramen
8. 6 slices of chicken slices
9. 6 sausages
10. 1 slice of cheese
11. 1 green onion
12. 1RichMama Seafood Steamboat Combo



## SAUCE

1. 2 tablespoons Korean chili paste (gochujang)
2. 1 tablespoon of honey
3. Soy sauce
4. 1 pack of sim ramen seasoning

## COOKING METHOD

1. Clean the onion , enoki mushrooms, seafood steamboat combo, hotdog,
2. Slice the onion, cut the white tofu into cubes, chop the enoki mushrooms into sections, cut the sausages at an angle, and chop the Chinese cabbage into sections
3. Arrange the ingredients in a pot.
4. Add 800ml of water and pour in the prepared sauce. Boiling it.
5. After boiling, add in shim ramen and 1 slices cheese.
6. Crack the egg into the pot and sprinkle with chopped green onion.
7. Your delicious buddae jjigae (Korean army stew) is now ready to be served! Enjoy!