

# Tom Yum Oden

东炎关东煮



## INGREDIENTS / 材料

1. RichMama seafood steamboat Combo / 富妈妈海鲜捞火锅
2. Tom Yum paste / 东炎酱
3. Water / 水
4. Ginger / 姜
5. Lemongrass / 香茅
6. Kaffir lime leaves / 青柠叶
7. Half-cooked egg (sliced in half) / 生熟蛋 (切半)
8. Cheese slices / 芝士片
9. Instant noodles / 方便面



## COOKING METHOD / 做法

1. Rinse the RichMama seafood steamboat combo and set aside / 把富妈妈海鲜捞火锅洗净备用。
2. In a pot, bring water to a boil. Add the Tom Yum paste, ginger, lemongrass, and kaffir lime leaves, and simmer for half an hour / 准备一个锅，把水煮开。加入东炎酱、姜、香茅、青柠叶煮半个小时。
3. Add the RichMama seafood steamboat combo into the soup base and cook / 把富妈妈海鲜捞火锅放进汤底里煮熟。
4. Add cheese slices and the half-cooked egg / 加入芝士片以及生熟蛋。
5. Turn off the heat and serve in bowl / 关火然后盛进碗里。
6. Enjoy! / 一碗香喷喷的关东煮就完成啦!