



HOME CHEF

ASIAN HOT POT

With Rice Noodles, Shiitake Mushrooms, and Sesame Oil



The origins of Chinese hot pot date back more than 1,000 years. More than just a meal, it's often used to celebrate the New Year. Our version features shiitake mushrooms (prized for their rare and earthy flavor), fresh ginger, and green beans. The broth is fragrant and nourishing, and pairs perfectly with the crisp vegetables and vermicelli rice noodles that soak up every bit of saucy flavor.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

NUTRITION

Calories: 575
Carbohydrates: 35g
Fat: 8g
Protein: 12g
Sodium: 1393mg
per serving

DIETARY



LOW CALORIE



LOW CARB



DAIRY-FREE



GLUTEN-FREE



NUT-FREE

DRINK PAIRING

Chilled Sake
Cold Japanese Beer
Green Tea

INGREDIENTS

4 Green Onions
4 Oz. Shiitake Mushrooms
1 Carrot
5 Oz. Green Beans
4 Oz. Rice Noodles, Vermicelli
1 Tbsp. Sesame Oil
1 Vegan Vegetable Bouillon Cube
4 Oz. Soy Sauce
2 Tbsp. Ginger
1 Tbsp. Sambal

WHAT YOU NEED

Salt
Pepper

EQUIPMENT

2 Sauce Pot, Medium
Colander

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Prepare the Ingredients

Bring a medium pot of **water** to a boil and then remove pot from the heat. Rinse and slice the **green onions** on a bias. Rinse and thinly slice the **shiitake mushrooms**. Rinse and peel the **carrot** and slice into very thin strips or shave with a vegetable peeler. Rinse the **green beans**.



Prepare the Vermicelli

Rice vermicelli noodles need to be only soaked in hot water, instead of boiled, before they're ready to use. Add the **noodles** to pot of **hot water**, breaking them over the pot. Let the noodles soak until they're tender, about 5 minutes and drain in a colander.



Prepare the Broth

Meanwhile, place $\frac{1}{3}$ of the **sesame oil** (reserving remaining 2 tsp. for plating) in a medium pot over medium heat. Add the **mushrooms** and cook, stirring occasionally, for 2 minutes. *Side Note: Prepare for your kitchen to smell incredible (sesame oil + mushrooms = heaven).* Add the **bouillon cube**, 4 cups **water**, **soy sauce** to taste (go easy if you're averse to salt), **ginger** (reserving a bit for garnish), and **sambal** to taste (things can get spicy). Turn heat to medium-high and bring to a boil.



Finish the Broth

Add the **green onions** (reserving a small amount for garnish), **shaved carrots** (reserving a bit for garnish), and **green beans**. Lower the heat and simmer until the vegetables are tender, 6-7 minutes. Add **salt** and **pepper** to taste.



Plate the Dish

Divide the **noodles** evenly into bowls. Ladle **broth** over the noodles, ensuring each bowl gets **mushrooms**, **green beans**, and **carrots**. Garnish with **remaining green onions**, **shaved or sliced carrot**, **remaining ginger**, and a drizzle of **remaining sesame oil**.