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# Yosenabe (Hot Pot)

Total time: 40 min   Yield: 4 Servings

## Ingredients

1/4 cup tsuyu (soup base)  
3/4 cup water  
1/4 Tbsp cooking mirin  
1 pkg sanukiya udon  
1 cup cabbage (chopped)  
5 pieces shrimp (shell-on)  
2 fish fillets (cut into 1" slices)  
3 shiitake mushrooms  
1/4 cup carrots (sliced)  
5 oden fish cakes  
5 pieces 1" tofu cubes  
ponzu dipping sauce

Prep Time: 20 min   Cooking Time: 20 min   Total Time: 40 min

## Instructions

In your nabe (pot), create the soup base by combining the tsuyu and water together. Bring the liquid to a boil. Then carefully place mirin, udon, cabbage, shrimp, fish, shiitake, carrots, oden and tofu in the pot, lower heat to low, and simmer for 5 to 7 minutes covered. Serve in small bowl with desired amount ponzu dipping sauce on the side.