
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.