



Spicy Korean Tofu Hot Pot

with Pak Choy and Noodles



30-40min



2 Portions

From kimchi to bibimbap, Korean food has claimed celebrity status on dining tables all over the city and rightly so, as its fresh, vibrant and dishes always have a great balance of flavour. Here, we use the flavours of Korean cooking to whip up a sensational vegetarian noodle bowl so you don't have to eat out to enjoy a taste of Korean cuisine.

What we send

- 1,6
- 17
- 1,6,11

What you'll require

- boiling water
- soy sauce ⁶
- sugar

Utensils

- fine grater
- medium saucepan with lid
- sieve

Our veggies come fresh from the farm, so please wash them before use.

Cooking tip

Gochujang chilli paste has a chilli kick. We have suggested the amount for flavour but add to suit your heat preference. The remaining won't be used in this dish.

Allergens

Gluten (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 645kcal, Fat 18.1g, Carbs 63.8g, Protein 28.9g



1. Prepare ingredients

Read through the recipe. Place the **shiitake mushrooms** in a large heatproof bowl. Pour over **625ml (2½ cups) boiling water**, then weigh the mushrooms down with a bowl so the mushrooms are submerged, then cover with plastic wrap. Soak for 15 mins. Meanwhile, crush or finely chop the **garlic**. Peel and finely grate the **ginger**. Cut the **tofu** into bite-size chunks.



4. Cook vegetable broth

Heat **3 tsp oil** in a medium saucepan over medium heat. Cook the **garlic, ginger** and **mushrooms**, stirring, for 30 secs or until fragrant. Add the **chilli soy paste** and cook, stirring, for 1 min. Add the **stock** and **pumpkin** and bring to the boil. Reduce the heat to medium-low, cover and cook for 10 mins or until the pumpkin is tender.



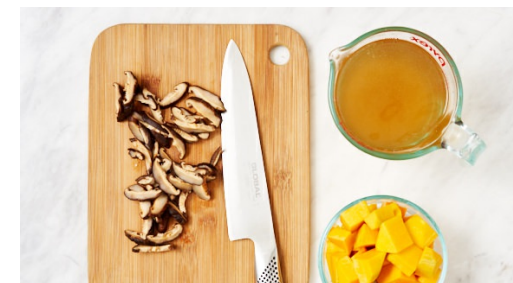
2. Prepare chilli soy paste

Put **2 tsp chilli paste** (see cooking tip), **1 tbs soy sauce** and **1 tsp sugar** in a bowl and stir until the sugar dissolves.



5. Soak noodles

Meanwhile, put the **noodles** in a large heatproof bowl and cover with boiling water. Soak for 5 mins or until tender. Drain. While the noodles are soaking, trim and coarsely chop the **pak choy**. Trim and finely slice the **spring onions** on an angle.



3. Make stock

Peel the **pumpkin** and cut into 2cm chunks. Drain the **mushrooms**, reserving the liquid. Finely slice the mushroom caps, discarding the stems. Crumble the **stock cubes** into a heatproof jug, add **180ml (¾ cup) boiling water** and stir to dissolve. Add the **reserved mushroom water** and extra water, if necessary, to make up to 500ml (2 cups) of stock.



6. Get ready to serve

Stir the **pak choy** and **three-quarters of the spring onion** into the **vegetable broth** and cook for 2 mins or until the pak choy is tender. Divide the **noodles** between bowls and top with the **tofu**. Ladle over the vegetable broth and scatter over the **remaining spring onion** to serve.