

# Mongolian Hot Pot

**Season:**

**Type:** Mongolian main

**Difficulty:** 

**Serves:** 6

**Fresh from the garden:** ginger, garlic, bok choy, carrot, spring onions

| Equipment:                | Ingredients:                      |
|---------------------------|-----------------------------------|
| Measuring cups and spoons | 2 ½ Tbsp grated fresh ginger      |
| Chopping boards and mats  | 2 Tbsp soy sauce                  |
| Large saucepan            | 2 garlic cloves, minced           |
| Wooden spoon              | 1 Tbsp Oil                        |
| Ladle                     | 7 cups thinly sliced bok choy     |
|                           | 1 cup thinly sliced carrot        |
|                           | ½ cup thinly sliced spring onions |
|                           | 2 cups hot water                  |
|                           | 2 Tbsp hoisin sauce               |
|                           | 3 cups beef stock                 |
|                           | 1 Tbsp rice vinegar               |
|                           | 1 ½ tsp sesame oil                |
|                           | Soba noodles                      |

**Method:**

- Heat a saucepan over high heat.
- Add oil.
- Add bok choy, carrot and spring onions to pan;
- Stir-fry 2 minutes or until bok choy begins to wilt.
- Add water, hoisin, ginger, soy, garlic and broth; bring to a boil.
- Stir in noodles.
- Reduce heat; simmer 5 minutes or until noodles are done.
- Stir in vinegar and sesame oil.