

## Pork and Kim Chi Hotpot Recipe

**Ingredients:** Serves 4

300 g Kim Chi  
500 g streaky pork  
1 handful mung bean vermicelli  
1 tablespoon sesame oil  
2 large pieces soft bean curd  
1 stalk of scallion, trimmed  
8 pieces of clam  
4 cloves garlic, peeled  
5 cups of water

**Method:**

Soak mung bean vermicelli with cold water for 1 to 2 hours, drain and leave aside. Slicing streaky pork and garlic, cut scallion to 2 inches length pieces and cut Kim Chi to large pieces. Heat sesame oil in a frying pan and fry garlic slices in the soup pot until fragrant then add pork slices and stir-fry until cooked. Add clam, Kim Chi, scallions, bean curd and water into pot, cover and stew for 10 minutes. Add soaked mung bean vermicelli and stew for another 3 minutes before removing and serve immediately.

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