

# Chinese Mongolian Hot Pot

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-style-lamb-curry-recipe>

## Ingredients:

- 1 pound lamb thinly sliced
- 4 ounces cellophane noodles soaked in hot water for 20 minutes
- 1 pound bok choy or spinach, cut into bite size pieces
- 1 block tofu
- 8 cups chicken broth
- 6 tablespoons sesame paste roasted, peanut butter
- 6 tablespoons warm water
- 1/2 teaspoon salt
- 1/4 cup soy sauce
- 2 tablespoons sherry
- 2 tablespoons cider vinegar
- 1 tablespoon sugar
- 1 teaspoon hot chili oil

## Nutrition:

1. Calories: 780 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 85 milligrams
4. Fat: 50 grams
5. Fiber: 3 grams
6. Protein: 46 grams
7. SaturatedFat: 14 grams
8. Sodium: 1540 milligrams
9. Sugar: 5 grams

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