

Chinese Mushroom Hot Pot

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/vegetarian-chinese-hot-pot-recipe>

Ingredients:

- 1 9/16 cups mixed mushrooms such as fresh shiitake, oyster, shimeji, black fungus or enoki, or tinned straw mushrooms
- 7/8 pound white button mushrooms
- 1 tablespoon cornflour
- 1 1/2 cups vegetable stock
- 2 tablespoons hoisin sauce
- 2 tablespoons soy sauce
- 3 tablespoons olive oil
- 1 teaspoon sesame oil
- 4 garlic cloves crushed
- 1/2 teaspoon Chinese five spice powder
- 1 teaspoon wakame crumbled, dried, optional; see tip
- 3/4 cup silken tofu cut into 2 cm cubes, optional
- coriander Snipped, to garnish, optional
- spring onions Sliced, to garnish, optional

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 13 grams
3. Fat: 14 grams
4. Fiber: 2 grams
5. Protein: 9 grams
6. SaturatedFat: 2 grams
7. Sodium: 950 milligrams
8. Sugar: 6 grams

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