



Sichuan Style Malatang

Malatang is a popular Chinese hot pot dish known for its spicy and numbing flavors. Customize your DIY hot pot with your choice of ingredients and add to your flavorful broth, which is made easy with Lee Kum Kee's Malatang Soup Base!

<p>15 MINUTES</p>	<p>2 SERVINGS</p>
<p>9 INGREDIENTS</p>	<p>🌶️🌶️🌶️🌶️ SPICE LEVEL</p>

Sichuan Style Malatang

INGREDIENTS

- 1 pack Lee Kum Kee Sichuan Style Hot & Spicy Soup Base (Malatang)
- 11 cups water, for boiling
- 8 oz beef, sliced
- 6 pieces mushrooms, pre-soaked in water
- 2 oz black fungus, pre-soaked in water
- 2 pieces tofu puffs
- 1 pack enoki mushrooms
- 4 slices lotus roots, sliced
- 2 stalks baby bok choy

DIRECTIONS

1. In a large pot, bring water to a boil. Pour in Lee Kum Kee Soup Base and stir until fully combined with water.
2. Add in all hot pot ingredients from longest to shortest cooking time and cook on a simmer until ready.
3. Serve with a dipping sauce of your choice and enjoy!



Follow us



For more recipes and videos



@umamicart

umami
cart