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Vegetarian Hot Pot

Prep Time: 20 mins

Cook Time: 30 mins

Total Time: 50 mins

Ingredients

- 5 1/4 cup(s) broth, vegetable, or reduced-sodium chicken broth
- 4 slice(s) ginger, fresh, peeled and cut into 1/4-inch-thick slices
- 2 clove(s) garlic, crushed and peeled
- 2 teaspoon oil, canola
- 1 3/4 cup(s) mushrooms, shiitake, stemmed, wiped clean, and sliced, (about 4 ounces)
- 1/4 teaspoon pepper, red, crushed, or to taste
- 1 small bok choy, cut into 1/2-inch pieces, stems and greens separated
- 3 1/2 ounce(s) pasta, noodles, wheat, Chinese, or rice sticks
- 14 ounce(s) tofu, firm, drained, patted dry, and cut into 1/2-inch cubes
- 1 cup(s) carrot(s), grated, (about 2 large)
- 6 teaspoon vinegar, rice, (4-6 teaspoons as needed)
- 2 teaspoon soy sauce, reduced-sodium
- 1 teaspoon oil, toasted sesame
- 1/4 cup(s) scallion(s) (green onions), chopped, for garnish



Preparation

- 1) Combine broth, ginger and garlic in a Dutch oven; bring to a simmer. Simmer, partially covered, over medium-low heat for 15 minutes. Discard the ginger and garlic.
- 2) Meanwhile, heat oil in a large nonstick skillet over medium-high heat. Add mushrooms and crushed red pepper; cook, stirring often, until tender, 3 to 5 minutes. Add bok choy stems; cook, stirring often, until tender, 3 to 4 minutes.
- 3) Add the mushroom mixture to the broth. Add noodles, reduce heat to medium-low and simmer for 3 minutes. Add bok choy greens and tofu; simmer until heated through, about 2 minutes. Stir in carrots, vinegar to taste, soy sauce and sesame oil. Serve garnished with scallions.