SICHUAN DRY POT

PREP TIME: 30MINS   COOK TIME: 15MINS
PREPARES 3-4 SERVINGS

INGREDIENTS

Items marked with a * are included in our Sichuan Recipe Box.

1 bell pepper, sliced

1 large potato, sliced

1 small stalk of broccoli, in bite-sized pieces, about 3.5oz or 100g

1 small stalk of cauliflower, in bite-sized pieces, about 3.5oz or 100g

8 shitake mushrooms

10 sliced lotus root pieces (if you can find them)

14oz or 400g of your favorite meat, we recommend pork or beef, thick sliced. (remove if vegetarian, and double up on veggies or substitute with firm tofu)

1/3 cup or 80ml vegetable oil

Half packet of hot pot soup base sauce（火锅底料) *

3 thin slices ginger, about 1cm knob

4 cloves garlic, smashed

1/2 cup dried red chili peppers * (keep them whole to avoid the dish being too hot, adjust to your spice level)

2 green onions, chopped

1 ½ Tbsp cooking wine

½ Tbsp sugar

Salt to taste

A handful of chopped cilantro

DIRECTIONS

1. Marinate your meat in 1 tbsp cooking wine and 1/2 tsp salt while you prep the vegetables.
2. Bring a pot of water to a boil, and blanch all the vegetables (potatoes and carrots will take slightly more time), then transfer to an ice bath. Drain thoroughly and set aside.
3. Heat oil the largest wok or frying pan you have over low to medium heat. Add hot pot soup base sauce, ginger, and garlic. Cook for 2-3 minutes, taking great care not to burn the sauce.
4. Now add in the dried chili peppers and green onions. Stir and mix everything for 1-2 minutes.
5. Add the marinated meat and stir-fry briefly until the meat is cooked. If you're using several different types, note they may cook at different speeds.
6. Stir in the blanched root vegetables for 2 minutes.
7. Add the remaining vegetables and sugar. Stir-fry and mix everything well for 5 minutes or until cooked. Salt to taste.
8. Transfer to a serving plate (or serve right from the wok) and sprinkle with chopped cilantro. Serve with plenty of steamed rice and an alcoholic beverage to counteract the heat.