



Shabu-Shabu With Peanut Sauce Recipe

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| Preparation Time | 10 |
| Cooking Time | 33 |
| Serving Size | 6 |

Ingredients:

- 2 liter chicken stock
- 1 cup chicken, thigh fillet, cut into strips
- 6 pc squid ball, sliced into half
- 6 pc mushroom ball, sliced into half
- 50 g sotanghon, soaked in cold water then drained
- 1 1/2 cup pechay Tagalog
- 1 pc corn, yellow, sliced into 3
- 1 pc tofu, sliced into chunks
- 1 cup shiitake mushrooms, fresh

FOR THE PEANUT SAUCE

- 1 pack DEL MONTE Quick 'n Easy Kare-Kare Mix (50g)
- 1 cup water
- 1/2 cup DEL MONTE Quick 'n Easy BBQ Marinade (200ml)
- 1 Tbsp garlic, minced
- 1/2 cup green onions, chopped
- 1 pc siling labuyo, chopped

Preparation:

1. Bring the stock to a boil.
2. Add all the ingredients for the soup and simmer until cooked.
3. Peanut Sauce: In a separate pot, mix the DEL MONTE Quick 'n Easy Kare-Kare Mix, water, and DEL MONTE Quick 'n Easy Barbecue Marinade together and simmer until thick.
4. Serve the soup with the peanut dipping sauce and chopped garlic, green onions and sili.

Chef's Tip

To keep the broth clear, remove the foam that comes up when the soup boils after adding all the ingredients.

Lusog Notes

This Shabu-Shabu With Peanut Sauce recipe is high in niacin that promotes normal digestion and healthy skin. It is also a source of vitamin B2 which helps keep eyes and the nervous system healthy.