Hot Pot at Home
Serves 3-4

1 tablespoon oil
2 leeks, thinly sliced
½ onion, thinly sliced
½ head napa cabbage
2 roma tomatoes diced
Soy sauce
Salt
Chicken bouillon (optional)
Water as needed
10 oz tofu diced
2 cups baby spinach
Thinly sliced meat

1. Heat a large pot over medium-high heat and add oil into the pot.
2. Sauté leeks and onions in hot oil until onions begin to soften. Add cabbage and tomatoes into the pot and then fill the pot with enough water to cover the cabbage.
3. Bring water to a boil and then season with soy sauce, salt and/or chicken bouillon
4. Add in tofu and spinach, cooking just until spinach wilts.
5. Before serving, cook meat in hot broth, making sure not to overcook the meat. Serve hot pot with sauces such as sesame dipping sauce, soy sauce, or seasoned ponzu.