



Pumpkin of Prosperity Steamboat

Ingredients

- 10 L Water
- 500 g Pumpkin Flesh
- 10 Red Dates
- 2 cubes MAGGI® Ikan Bilis Stock Cube
- 1 sudu besar MAGGI® CukupRasa™
- 300 g Wintermelon
- 2 cawan MAGGI® Thai Chilli Sauce
- 3 sudu besar Coriander
- 1 Tomato
- 2 sudu kecil MAGGI® CukupRasa™
- 400 g Squid
- 2 Bird's Eye Chilli
- 1 sudu kecil Ginger
- 2 paket MAGGI® 2-Minute Noodles Curry
- 5 Scallop
- 5 pcs Prawns
- 300 g Red Snapper Fillet
- 2 Sweet Corn
- 200 g Chinese Cabbage
- 200 g Lettuce, Iceberg (Includes Crisphead Types), Raw
- 200 g Oyster Mushrooms

Instruction

1. Add pumpkin and red dates to a big pot of water and bring to boil.
2. When the liquid starts bubbling, reduce heat and allow it to simmer for 30 minutes or until the pumpkin has soften.
3. Then, proceed to add in the winter melon and season to taste with MAGGI® CukupRasa™ and MAGGI® Ikan Bilis Stock Cube.
4. While the soup is simmering, prepare the dip. Mix the MAGGI® Chili Sauce – Thai, chopped coriander, tomato, and MAGGI® CukupRasa™.
5. When serving, scoop a little of each ingredient into individual serving bowls and fill with soup.
6. For the hotpot variant, set a steamboat or clay pot on a portable stove at the dining table. Fill it up with enough liquid (soup or broth) and add in the suggested ingredients into the soup.
7. Bring it to a boil and enjoy this flavoursome dish with steamed white rice.

Nutrition

Karbohidrat	39.64 g
Tenaga	255.94 kcal
Lemak	3.92 g
Protein	16.66 g

49 Minutes

12 servings