

Spicy Chicken and Sausage Hotpot Noodles

A flavorful, restaurant-style hotpot featuring a spicy, umami-rich broth with tender chicken, savory sausages, and mushrooms. Enhanced with a balanced blend of soy sauces, chili oil, and spices to deliver a comforting heat and deep savory notes.


25 min

Total time

Easy

Difficulty

550

kcal / serving

Ingredients

- 100g noodles
- 100g chicken breast, sliced thinly
- 1 sausage, sliced
- 50g mushrooms, sliced
- 1 tsp soy sauce
- 1 tsp dark soy sauce
- 1 tsp oyster sauce
- 1 tbsp chili oil
- 1/2 tsp chili flakes
- 1 tsp chicken powder
- 1/2 tsp black pepper
- 1/2 tsp white pepper
- 1/2 tsp vinegar
- 1/4 tsp Worcestershire sauce
- 1/2 tsp hot sauce
- 1 cup water
- Salt to taste

Steps

- 1 In a pot, bring 1 cup of water to a boil.
- 2 Add chicken cubes, chicken powder, black pepper, white pepper, and a pinch of salt to the boiling water. Let it simmer for 5 minutes.
- 3 Add sliced chicken breast, sausage, and mushrooms to the broth. Cook for another 5 minutes until chicken is tender.
- 4 Stir in soy sauce, dark soy sauce, oyster sauce, vinegar, Worcestershire sauce, and hot sauce.
- 5 Add chili oil and chili flakes to create a spicy kick. Taste and adjust salt if needed.
- 6 In a separate pot, cook noodles according to package instructions, then drain.

7

Divide noodles into a serving bowl and pour the hot, spicy broth with ingredients over the noodles.

8

Serve immediately, garnishing with additional chili oil or flakes if desired.