

Kimchi Miso



Ready in 15 minutes

Serves 1

Ingredients

- Miso crystals 0.5 oz
- Carrot crystals 0.15 oz
- 2 cups water
- 2 pinches arame
- ½ cup mild kimchi, about 2.5 oz
- Splash sesame oil
- 1 teaspoon gochujang paste*
- Salt to taste

Preparation

1. Bring 2 cups of water to a gentle boil, turn the heat down, add 2 pinches arame and simmer for 10 minutes.
2. Add kimchi, miso crystals, carrot crystals and gochujang paste. Stir well.
3. Salt to taste, add a splash of sesame oil and serve!

Tips

*Gochujang paste is a Korean chili paste. In our recipes we use a soy-free version, bought from a store!