

# *Kristann's Kimchi Soup*

## Ingredients

- Onion
- Olive oil or ghee
- 4 cups filtered water with bouillon cube or veggie broth
- 2 cups kimchi (1+:2 ratio kimchi to water)
- 1 cup kimchi juice (1:2 juice to kimchi used)
- Miso (for the pictured bowl, I used black miso derived from brown rice)
- Sesame oil
- Scallions

## Preparation

- For starch: korean rice cakes (the frozen kind that get chewy when cooked); potato; or a bowl of fresh jasmine rice to pour the soup over.
- For protein: add tofu, chickpea tofu, or another desired protein that you prefer.
- For umami flavor: add bonito flakes, kombu or dashi more toward the beginning of the soup to infuse with flavor.

- Saute your diced onion in oil or ghee until translucent. Stir in your kimchi and braise with the onion oil mixture. Then, add your water. Allow to cook.
- A few minutes in, add your protein, your starch, and whatever umami ingredient you're using. Cook a while longer until your protein and starch are cooked through. If cooking tofu, it should puff up. If you like eggs, poach an egg in the broth!
- Add your miso when you're ready to turn the heat off. At this point you can drizzle in sesame oil.
- Serve soup with diced green scallions scattered as a garnish. Enjoy!