

Kimchi Bibim Guksu - Spicy Kimchi Cold Noodles

Recipe by Nancy Cho

Yield: 4
Prep Time: 10 minutes
Cook Time: 15 minutes

Korean
Entree
Vegetarian, Weeknight dinner, Nut-Free

INGREDIENTS

2 ½ cups chopped napa kimchi
¼ cup kimchi juice
2 tablespoons gochujang
1 ½ tablespoons sugar (or more to taste)
¼ cup rice wine vinegar
2 tablespoons sesame oil
4 bunches of somen noodles

Optional Toppings

½ english cucumber, julienned
2-4 hard boiled eggs, cut in half
½ cup microgreens, divided
2 tablespoons sesame seeds

METHOD

1. Combine kimchi, kimchi juice, gochujang, sugar, rice wine vinegar, and sesame oil in a large bowl. Add more sugar and/or vinegar to desired taste. Mix well and set aside.
2. Cook noodles according to package instructions. Drain and rinse with cold water.
3. Once noodles are cool and water has drained, divide into four serving bowls.
4. Divide kimchi sauce mixture and pour on top of noodles.
5. If you are using toppings, add desired toppings and serve.

TIPS

- For hard boiled eggs that are more on the runny side, wait for the water to boil first and then add cold eggs and cook for 7 minutes. Immediately take eggs out of boiling water and place them in an ice bath. Rest eggs in the ice bath for 10 minutes before peeling.
- If your kimchi jar does not have a lot of kimchi juice, add 1 teaspoon of gochujang and 1 tablespoon of white vinegar to a ¼ cup of water.
- Gochujang can be found in most Asian grocery stores or online.