

Korean Soft Tofu Soup

Ingredients

1 T Sesame Oil
1 c Pork (thinly sliced)
3 clv Garlic (minced)
1/2 Onion (sliced)
1 1/2 c Kimchi (chopped)
2 T Red Pepper Powder
1 c Beef Broth
2 c Water
16 oz Silken Tofu
2 Zucchini (diced)
1 c Mushrooms (sliced)
3 Green Onions (sliced)
2 T Soy Sauce
0 ds Salt
0 ds Ground Black Pepper
2 Eggs

Instructions

1. In a soup pot, over high heat, add the sesame oil. Once the pot is hot, add the pork, season with salt and pepper and stir-fry until all sides are browned. Add the garlic, onion, kimchi and red pepper. Mix well and cook for another 4-5 minutes.

2. Add the broth and water to the pot. You want to add enough liquid to cover your pork and then some. Bring to a boil and then lower the heat and simmer for about 30 minutes.

3. Add the soft tofu, zucchini, mushrooms and scallions and turn the heat up to medium-high; season with the soy sauce. Taste and add more soy sauce if needed. Cook for another 8-10 minutes.

4. Turn off heat, add eggs and mix well. Serve and garnish with more diced scallions if desired.