



# Kimchi Soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

Recently, the weather is getting so cold. My husband and I are having soup almost everyday. This Korean style Kimchi soup is extremely fitting for the season and can help you save some money on heating bills.

About 4 servings

\* 3 cups of Kimchi \* 5 cups of Napa Cabbage (cut into bite sized pieces) \* 1-2 Jalapenos (cut in half and with seeds removed) \* 3-5 cups of cubed chicken breast \* 8 cups of chicken stock \* 8 cups of water \* 5 tbsp of miso \* 1 onion (chopped) \* some oil \* some salt

## Instructions

1. Saute some chopped onion and jalapeno in oil. When fragrant add chicken and some salt.
2. add kimchi, napa, chicken stock, miso and water. Bring to a boil and cook until Napa is softened.
3. Add salt as desired.