

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.