



# Korean Bean Curd (Miso) Soup “Denjang Jigae”

NIBBLEDISH CONTRIBUTOR

## Ingredients

- Water
- Denjang (Korean Bean Curd Paste)
- Onion
- Garlic
- Red Pepper Paste (if you want it spicy)
- Mushroom
- Green Onion
- Extra Firm Tofu
- Potatos

## Instructions

- Add water to pot and let it boil.
  - Add sliced potatos (peeled or not peeled, your choice... I choose no peeled because its faster) into boiling water.
  - Add dried anchovies (about a tablespoon of small ones or just two big ones)
  - Add diced garlic
  - Add sliced onions
  - Add sliced green onion
  - Add diced tofu
  - Add denjang, as much as you want until the desired taste is achieved.
  - Add red pepper paste if you want it spicy.
  - Let boil under medium heat for about 5 minutes or until everything meshes well and tastes good!
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