



Korean seafood soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- beansprout
- white/ yellow onion (thin slice)
- cabbage (thin cut)
- mushroom (slice)
- green onion, thin slice
- cilantro
- squid (slice)
- shrimp (slice)
- salt
- sugar
- 1 tbsp Sunchang gochujang (Korean hot pepper paste)
- water

Instructions

- In a deep pot, bring boil water , add Suchang gochujang, salt and sugar
- Add cabbage, onion, seafood
- Cook till cabbage and seafood soft
- Add beansprout, green onion and cilantro
- Let it simmer for 10 minutes more.
- Serve with steam rice.