

Jjamppong (Spicy Seafood Noodle Soup)

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/noodles-soup-recipe-indian-style>

Ingredients:

- 2 cups flour all-purpose
- 3 large eggs
- 1/2 teaspoon kosher salt
- 2 tablespoons water
- 1 tablespoon vegetable oil
- 1/2 onion chopped
- 3 garlic cloves minced
- 1 teaspoon fresh ginger minced
- 3 tablespoons red chili pepper Korean, powder, gochugaru, split
- 2 cups squid frozen, thawed
- 18 mussels fresh
- 3 cups frozen seafood assortment, clams, baby shrimp etc. thawed
- 6 cabbage leaves Chinese, coarsely chopped
- 1/2 zucchini large, chopped
- 5 cups chicken broth
- 1 bunch spinach coarsely chopped
- 8 ounces cremini mushrooms chopped
- 18 shrimp fresh, peeled and deveined with the tails on
- 1 teaspoon oil Asian hot
- 1/2 tablespoon sesame oil
- salt
- pepper
- 1 pound noodles fresh pasta
- 1/3 cup green onions fresh, diced