

Kimchi Udon Chicken Soup

Yield: 2 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-kimchi-soup-recipe>

Ingredients:

- 1 tablespoon vegetable oil
- 2 cloves garlic minced
- 1/2 teaspoon ginger minced
- 1/2 onion small, sliced
- 1 cup kimchi
- 1 tablespoon mirin rice wine, or dry sherry
- 2 cups chicken stock or water
- 1 tablespoon miso paste
- 8 ounces tofu small cubes
- 1/2 cup kimchi juice the leftover liquid in the kimchi jar
- 6 prawns optional
- 2 green onions chopped
- 200 grams udon noodles

Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 94 grams
3. Cholesterol: 25 milligrams
4. Fat: 17 grams
5. Fiber: 6 grams
6. Protein: 32 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 2650 milligrams
9. Sugar: 7 grams

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