



March 2022

Spicy Kimchi Tofu Stew

Have some extra kimchi in the fridge? Try making this quick and easy kimchi tofu stew (kimchi jjigae). Well loved in Korean cuisine, the key ingredient to making this umami-rich stew is in the homemade anchovy stock! Eat this stew with rice on a chilly Spring night to hit all the right spots.

1 HOUR	4 SERVINGS
13 INGREDIENTS	 SPICE LEVEL

Spicy Kimchi Tofu Stew

INGREDIENTS

- 8 dried anchovies
- 1 sheet dried kelp
- 1 lb kimchi
- 1/4 c kimchi brine
- 1/2 lb pork belly, sliced
- 1 medium onion, sliced
- 3 green onions, sliced
- 2 tsp gochugaru
- 1 tbsp gochujang
- 1 tsp sesame oil
- 1 tsp salt
- 2 tsp sugar
- 1/2 package soft tofu, sliced

DIRECTIONS

1. Make the anchovy stock: Place anchovies and dried kelp in a small pot. Add water and bring to a boil, then turn down heat and simmer for 20–25 minutes. Strain into a large pot.
2. Add kimchi, kimchi brine, sliced pork, onions, and green onions into the stock. Add in gochugaru, gochujang, sesame oil, salt, and sugar. Stir to combine. Cover and cook over medium high heat for 10 minutes.
3. Gently add in sliced tofu. Cover and cook for an additional 10–15 minutes. Remove from heat.
4. Garnish with more sliced green onion. Serve with rice and enjoy!



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