



Cucumber & Chive Kimchi

With no fermentation time needed, this kimchi can be eaten instantly! This traditional dish is crispy and fresh, making it a perfect complement to a main course such as grilled fish, roasted chicken, or topped on salads.

Made in partnership with Mother In Law's, maker of small batch kimchi & Korean pantry essentials.

Founder Lauryn Chun was inspired by the beauty of Korea's handcrafted tradition of kimchi as a cherished food that belongs in the ranks of fine fermented foods like wine, cheese and beer. Find this recipe and more in Lauryn's cookbook – now available on Umamicart!

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MINUTES

6-8

SERVINGS

7

INGREDIENTS



SPICE LEVEL



Cucumber & Chive Kimchi

INGREDIENTS

- 2 lb cucumbers, unpeeled
- 2 tbsp kosher salt
- 2 tbsp Korean chili pepper flakes
- 2 tsp anchovy sauce
- 1½ tsp sugar
- 4 green onions, green part only, cut into thin diagonal slivers
- 2 tbsp thinly sliced onion

DIRECTIONS

1. Prepare the cucumbers: Halve the cucumbers lengthwise, then cut them into ¼-inch diagonal slices. In a medium bowl, mix the cucumbers with salt until well combined. Set aside for 5 to 7 minutes, until the cucumbers sweat and glisten. They will lose some firmness but should still have a little crunch.
2. Place the cucumbers in a colander and rinse, then pat them dry. In a medium bowl, combine the cucumbers with the chili pepper flakes, anchovy sauce, and sugar and set aside for 10 minutes to let the flavors combine.
3. Add the chives and onion, and toss to combine.
4. Eat immediately, or refrigerate and consume within 2 to 3 days.



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