

Korean Style Tofu Soup with side dishes

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1. Wash and dry the vegetables and shrimp, thinly slice the scallions, separating the white bottoms and green tops. Roughly chop the shiitake mushrooms. Peel and devein the shrimp, set aside.
2. In a large Korean stone pot (use a medium pot if you don't have), heat 2 teaspoons of olive oil on medium-high. Add the frozen seafood and shrimp. cook about 3-4 minutes, stirring occasionally.
3. Add the white bottoms of the scallions, shiitake mushroom and 1 cup of Kimchee to the pot. Cook 3-4 minutes or until softened.
4. Add 4 teaspoons of **Ginger Broth Concentrate w/Umami** and 2 cups of water. Heat to boiling on high. Stirring occasionally.
5. Once boiling, reduce the heat to low-medium. Cover and cook for 6-7 minutes.
6. Remove the cover, add the red pepper flake, sesame oil and tofu tubes. Gently break the tofu and mix thoroughly. Cook 2-3 minutes to boil.
7. Turn off the heat, crack the eggs and top them on the pot, stir gently. Garnish with the sliced green tops of the scallions.

Side dish –

Seasoned Kimchee

1. Combine 2 cups of kimchee and 1 teaspoon of **Ginger Broth Concentrate with Umami** in a bowl, mix well and serve on the small plates

Seasoned beansprout

1. Combine 1 bag of beansprout, red pepper, sesame oil and 1 teaspoon of **Ginger Broth Concentrate** in a bowl, mix well and serve on the small plates.