



### Korean Potsticker and Tofu Soup

**Kimchi Chicken Potstickers** are served in a spicy chili broth with silken tofu, mushrooms, scallions and an egg.

*Yield:* 3 Servings



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#### *Ingredients:*

- 3 Each - **Kimchi Chicken Potstickers [5633751]**, Prepared According To Package Directions
- 1 Tbsp - Sesame Oil
- ¼ Cup - White Onion, Sliced
- 1 Tsp - Garlic, Chopped
- 1 Tbsp - Gochugaru
- 1/3 Cup - Kimchi, Chopped
- ½ Cup - Water
- To Taste - Salt
- ½ Cup - Silken Tofu
- 1 Oz - Mushrooms
- 1 Each - Egg, Whole
- Garnish - Scallion, Sliced

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#### *Directions:*

1. In a small pot over medium heat add sesame oil.
2. Add onions, and chopped garlic to the pot and saute until the onions are translucent.
3. Add gochugaru and stir until toasted.
4. Add kimchi and water, then bring to a simmer.
5. Add silken tofu, mushrooms, and whole egg into the pot and cover for 3-5 minutes.
6. Garnish with sliced green onions and serve.
7. Top with **Kimchi Chicken Potstickers** and serve immediately.

