Tofu Jjigae



Serves: 1
Step: 3

A spicy stew of tofu, kimchi and vegetables cab be made easily by using kimuchinomoto.

Ingredients

- 1 pk tofu(bean curd)
- 150g clam
- 2 tbsp kimuchinomoto
- 1/2 Japanese leek
- beef tallow (1 small cube)
- 1 egg
- 300ml water

How to make

STEP 1: Cut Japanese leek into 7cm long strips and cut lengthwise into quarters.
STEP 2: Put the beef tallow in a pan and heat, then add the well cleaned clams and fry lightly, then add water. When the clams have opened, add the kimuchinomoto and tofu, cut to the size you like, and simmer over medium heat for about 10 minutes.
STEP 3: Add the Japanese leek from step1 and egg to step2.

MEMO: You can use any type of tofu, such as silk, cotton, or shredded.
If you do not have beef tallow, you can replace it with 1tbsp of vegetable oil.
Tags: Korean cuisine, Tofu Jjigae