

# Dengjang Chigae

*(Spicy Korean Miso Soup –*

*what to make when you accidentally buy Korean instead of Japanese miso paste –OOPS!)*

## Ingredients:

1 teaspoon sesame oil	1/2 small zucchini (sliced)
1 clove garlic (chopped)	1 jalapeno pepper (chopped)
1 teaspoon ground chili pepper	1 Tbsp dengjang (Korean miso)
1 cup dashi	1 tsp gochujang (hot pepper paste)
1 small onion (chopped)	1 green onion (chopped)
1 serving tofu(cubed)	

## Directions:

1. Saute garlic and ground chili pepper in hot oil until garlic is fragrant.
2. Add the dashi, onion, tofu, zucchini, jalapeno pepper and simmer until onions and zucchini are tender.
3. Remove from heat.
4. Mix the dengjang and gochujang with some of the liquid in a small bowl, then add into the soup.
5. Serve topped with green onion.