

# Korean Kimchi Vegetables

January 25th, 2021

**This recipe serves: 4**

Prep Time: 24:45

Cook Time: 00:00

Kimchi is one type of side dish (or Banchan) that is traditionally served with a Korean meal. This Kimchi is surprisingly easy to make and adds considerable depth to your meal. This dish can be prepared in a few minutes, then refrigerated a few hours to overnight.

## Ingredients:

1/2 Cup Rice Vinegar

1/2 Cup Apple Cider Vinegar

1 Teaspoon Gochujang Paste for a mild flavor, or more to taste

## Fresh Vegetables such as:

4 Oz Fresh Mung Bean Sprouts

1/4 medium Red Onion

1 Cucumber

1/2 Head Cabbage

## Directions:

Rinse Bean Sprouts in cold water and drain thoroughly.

Slice the Onion as thinly as possible.

Peel cucumber. Slice in half, lengthwise. Remove and discard the seeds.

Slice the Cucumber halves in thin slices, on the bias.

Put the Cucumber slices, the Onion slices, and the Bean Sprouts in a small jar or container.

Mix 1 part Rice Vinegar and 1 part Apple Cider Vinegar with the Gochujang paste.

Add enough vinegar mix to the small jar to completely cover the vegetable mix.

Close the jar and refrigerate for 30 minutes or up to 24 hours.