

CULINARY DISCOVERY PAVILION

Sponsored by

MidwestLiving

KIMCHI SALSA

Katlyn Moncada, Better Homes & Gardens, Korea

INGREDIENTS

- 1 cup kimchi
- 1 cup chopped tomato (1 medium beefsteak or 2 medium romas)
- 1/2 cup chopped green onions or white onion
- 1/4 cup fresh mint and/or cilantro
- 1 tablespoon Korean barbecue sauce
- 1 teaspoon grated fresh ginger (optional)
- 1 tablespoon gochujang or sriracha sauce (optional)

INSTRUCTIONS

Drain kimchi, reserving 2 tablespoons liquid. Chop the kimchi. In a medium bowl combine the kimchi, tomatoes, green onion, mint, barbecue sauce, and reserved drained liquid. Serve with chips and if desired drizzle with gochujang or sriracha. Cover and chill up to 3 days.



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