

MOTHER IN LAW'S KIMCHI



NAPPA CABBAGE, SALT, SUGAR, GARLIC,
GINGER, ANCHOVY SAUCE, GREEN ONION,
CHIVES, RED CHILI PEPPER.
MAY CONTAIN SESAME SEEDS, SEAFOOD.

Based on original
recipe of Jang Mo
Gip Restaurant.
Established 1989.

NO PRESERVATIVE KEEP REFRIGERATED
HAND MADE & HAND PACKED. LOWER EAST SIDE, NYC
16 Fl oz / 1 Pint www.MILKimchi.com

Mother-in-Law's Spicy Kimchi Frittata

INGREDIENTS:

- 2 tablespoons of olive oil
- 5 eggs
- 1/2 cup of milk
- 2 teaspoons each of salt and pepper
- 2 tablespoons of diced MILKimchi
- 1/2 cup of sliced mushrooms
- 2 tablespoons of diced scallions

PREPARATION:

Preheat oven to 350°F with rack in middle. Sauté sliced mushrooms in a skillet over medium heat. Whisk together eggs, milk, salt and pepper in a bowl. Then pour into mini ovenproof dishes (castiron or stoneware). Add MILKimchi, mushrooms, and scallions. Bake in oven until eggs are just set, 15-25 minutes. Serve Warm.

www.MILKimchi.com