

Spicy Korean-Inspired Lamb Soup

Indulge in a tantalizing fusion of flavors with this Spicy Korean-Inspired Lamb Soup. Combining the rich, savory notes of lamb with the bold, fiery elements of Korean cuisine, this dish is a true delight for the senses. The perfect balance of spices, vegetables, and tender meat creates a hearty and satisfying meal that is sure to warm you up on a chilly day. Serve it alongside steamed rice for a complete and comforting dining experience.



Ingredients

- ☐ 500 g Lamb
- ☐ 1 Potato, diced into small pieces
- ☐ Spring onions
- ☐ 2 tbsp Gochujang paste
- ☐ 2 tbsp Chili flakes
- ☐ Oil
- ☐ 2 tbsp Dark soy sauce
- ☐ Salt and pepper
- ☐ 2 tsp Ginger-Garlic paste
- ☐ 1 Onion, diced
- ☐ 1 Green chili, sliced thinly
- ☐ Half a Green pepper
- ☐ 5-8 Mushrooms
- ☐ 400 ml Lamb stock



Directions

- 1 In a pan, heat up oil and add in the chopped lamb. Brown the lamb on all sides, then add a splash of soy sauce, salt, and pepper. Set the lamb aside.
- 2 In the same pan, add more oil, spring onions, ginger-garlic paste, green chili, onion, peppers, and sliced mushrooms. Sauté until the ingredients are slightly translucent.
- 3 Add the Gochujang paste and chili flakes to the pan, then follow up with the diced potatoes and lamb stock.
- 4 Season with more soy sauce to taste.
- 5 Add the reserved lamb back into the pan and cook until the potatoes are fully cooked.
- 6 Sprinkle some more green onions on top and serve the Spicy Korean-Inspired Lamb Soup with steamed rice or enjoy it as is.
- 7 Indulge in the bold and comforting flavors of this Spicy Korean-Inspired Lamb Soup and savor the perfect blend of spices, vegetables, and tender meat.

