KIKKOMAN

# Radish kimchi

Total time **90 mins** **15 mins** preparation time **75 mins** marinating time

Nutritional facts (per portion):
**393 kJ / 94 kcal**

Fat: **2.6 g** Protein: **3.1 g**
Carbohydrates: **11.5 g**

## INGREDIENTS

**2 portion(s)**

| | |
|---|---|
| **0.5** | white radish |
| **0.66 tsp** | salt |
| **2 tbsp** | Kikkoman Spicy Chili Sauce for Kimchi |
| **1 tbsp** | ground sesame seeds |
| **1 tbsp** | sugar |

## PREPARATION

**Step 1**

Wash and peel the radish and cut into 2 cm cubes.

**Step 2**

Rub with salt and leave a bowl for about 1 hour.

**Step 3**

Wash the radish to remove the salt and squeeze it well.

**Step 4**

Mix the radish with Kikkoman Spicy Chili Sauce for Kimchi, ground sesame seeds and sugar (or put them in a freezer bag) and chill in the refrigerator for at least 15 minutes. Serve the radish kimchi.

**Step 5**

Marinated radish kimchi can be stored in the fridge for 3 to 4 days.