



GEN Z



# KIMCHI SEASONING

## APPLICATION



Marinade



Mayo



Sprinkler



\*Dosage 5% -6%

**VKL**  
Seasonings & Flavours

[www.vklspices.com](http://www.vklspices.com)  
[seasonings@vklspices.com](mailto:seasonings@vklspices.com)

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## KIMCHI SPAGHETTI



PREP. TIME

15 minutes

without marination time



COOKING TIME

10 minutes



SERVING

2 portions

### Ingredients

- 250 gm Spaghetti
- 40 gm Onion
- 200 gm Chicken
- 60 gm Button Mushroom
- 20 gm Butter
- 1 tbsp Soy Sauce
- 1 tbsp Gochujang - Optional
- 80 gm Napa Cabbage
- 20 gm **Kimchi Seasoning**
- Garnish
- Roasted Sesame Seeds
- Sliced Spring Onions

### Instructions

- 01 Cook Spaghetti in boiling salted water as per packet instructions and keep them aside. Please retain the water.
- 02 In a wok, melt the butter over heat, add the chicken, onions, mushrooms, and toss until they are all cooked through.
- 03 Add the napa cabbage, gochujang, and toss well. Add the cooked spaghetti, soy sauce and mix well.
- 04 Sprinkle the Kimchi Seasoning and toss until the seasoning is mixed through the entire dish.
- 05 Garnish and serve hot.