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| Korean-Inspired (Kim Chi) Egg Drop Soup  *A non-traditional, vegetarian, and ethnic based food that you can throw together and be eating in less than 15 minutes.*  **Ingredients:**   |  |  | | --- | --- | | 6 | Hard Boiled Eggs (Peeled) $2.53 | | 10 oz  20 oz  2 cups  28 oz | Brown Rice (Frozen and Cooked) $2.50  Japanese Stir Fry Blend (Frozen) $1.59  Kim Chi $4-8.00  Tomato Sauce $1.59  Chicken Bone Broth $2.00 |   **Directions:**  You can use your cooker or your stove top. If using your cooker set it on sauté. First add your can of tomato puree. Then most of the bone broth depending on how thick you prefer your soup. Add your stir fry blend, Kim Chi, eggs, and brown rice. Cook for 5 to 8 minutes or until it’s the temperature you prefer. | Logo  Description automatically generated |