

Budae Jjigae (Army Stew)

The best and the most popular Korean hot pot dish – Budae Jjigae (Army stew / Army base stew) recipe! It is loaded with Kimchi, spam, sausages, ramen noodles and much more!



5 from 59 votes

Prep Time	Cook Time	Total Time
20 mins	10 mins	30 mins

Course: Soup Cuisine: Korean Keyword: army stew, budae jjigae
Servings: 4 Calories: 653kcal Author: Sue | My Korean Kitchen

Ingredients

Main

- 4 cups chicken stock (1 litre) *see notes above
- 200 g SPAM thinly sliced
- 4 cocktail Frankfurt sausages (150g) thinly & diagonally sliced
- 250 g tofu sliced (about 1.5cm, 1/2 inch thickness)
- 200 g enoki mushrooms base stem removed & stems separated,
- 200 g king oyster mushrooms thinly sliced length ways
- 100 g shiitake mushroom caps thinly sliced
- 1/2 cup aged Kimchi , cut into bite sized pieces
- 110 g instant ramen noodles
- 50 g Korean rice cakes for soup soaked in cold water for 15 mins if it was frozen
- 30 g green onion thinly & diagonally sliced
- 1 to 2 slice cheese

Sauce (Mix these in a small bowl)

- 2 Tbsp Korean chili flakes (Gochugaru)
- 2 Tbsp rice wine (mirin)
- 1 Tbsp soy sauce
- 1 Tbsp minced garlic
- 1/2 Tbsp sugar
- 1/2 Tbsp Korean chilli paste (Gochujang)
- Few sprinkles ground black pepper

Instructions

1. Assemble the main ingredients (except for instant ramen noodles, rice cakes, green onion and cheese) in a shallow pot. Add the sauce in the middle. Pour the stock in the corner of the pot. Close the lid and boil it on medium high heat until the stock starts to boil (about 8 mins).
2. Add the remaining ingredients – instant ramen noodles, rice cakes, green onion and cheese on top of the pot and boil uncovered until the noodles are cooked (about 2 to 3 mins). Reduce the heat to low (if you're cooking on a portable burner and sharing the food at the dining table).
3. Start dishing out soup, protein and vegetables onto your own soup bowl. Serve with steamed rice (& with other Korean side dishes).

Notes

*1 Tbsp = 15 ml, 1 Cup = 250 ml

Nutrition

Calories: 653kcal | Carbohydrates: 51g | Protein: 31g | Fat: 35g | Saturated Fat: 13g | Cholesterol: 74mg | Sodium: 2398mg | Potassium: 1265mg | Fiber: 5g | Sugar: 9g | Vitamin A: 1355IU | Vitamin C: 2.9mg | Calcium: 112mg | Iron: 5.3mg