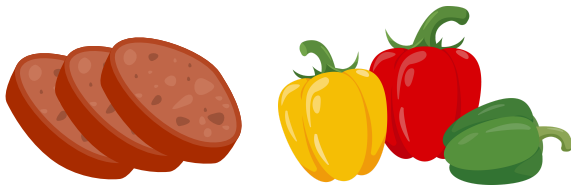


Seoul Food

Hana wants to make a special dish for her grandparents' visit. In what order did she cook and serve her kimchi gumbo to her family?

Hana adds andouille sausage and bell peppers



Hana adds the kimchi and gochujang to the pot



Hana makes a roux to thicken the kimchi gumbo



Hana sets the table with kimchi gumbo, rice, cornbread, hot sauce and gochugaru



Seoul Food

In the book they tried some foods that might be new to you.
Read the words and rewrite them, then draw a line to the image.

gumbo



kimchi



gochujang



Seoul Food

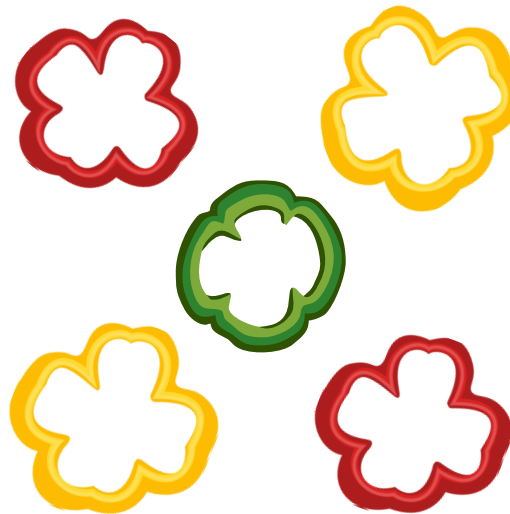
1 2 3 4

Help count the ingredients that went into Hana's Kimchi Gumbo!

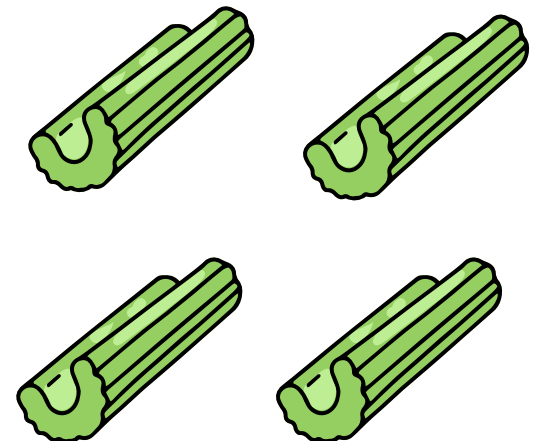
How many
cloves of garlic are
there?



How many
bell peppers are
there?



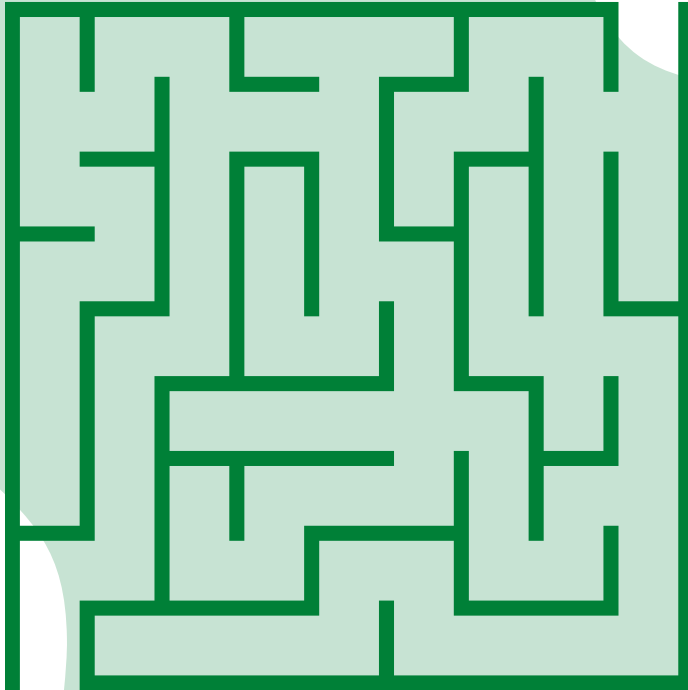
How many pieces
of celery
are there?



Seoul Food

Help Hana go through the maze to serve her special dinner to her family.

Start



Finish



Draw a picture of a meal you can enjoy with your family.



Seoul Food



In the book, Seoul Food, Hana wants to make a special dish for her grandparents, whom she doesn't see very often. What special dish you would like to make for a special person in your life?



Seoul Food



Ginger Scallion Pesto Cold Noodle Salad

Ingredients

Ginger Scallion Pesto Ingredients:

- Spice World® Ginger (choose one)
 - 2 cups Spice World® Ready-to-Use Ginger
 - 2 cups Spice World® Peeled Ginger, minced
- 6 oz green onions, sliced thinly
- 2 cups vegetable oil
- 3 tsp salt
- 3 tsp light soy sauce
- 5 tsp fresh squeezed lemon juice

Noodle Salad Ingredients:

- 12 oz soba noodles, cooked and strained
- ½ tsp sesame seeds
- ½ cup shredded carrots
- ½ cup bell peppers, diced
- ½ tsp green onions, minced
- 1 cup shredded purple cabbage
- Topping: crispy shallots, fried onions, peanuts, or sesame seeds

Directions:

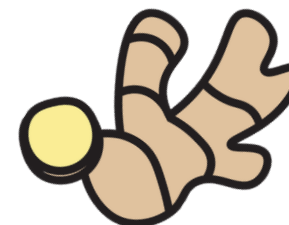
Ginger Scallion Pesto Instructions:

- Add the minced ginger and green onions to a food processor and combine thoroughly.
- Remove the mixture and whisk it together with the vegetable oil, salt, light soy sauce, and fresh squeezed lemon juice.

Noodle Salad Instructions:

- Combine the Ginger Scallion Pesto with the soba noodles, sesame seeds, shredded carrots, green peppers, green onions, and shredded purple cabbage in a medium-sized bowl and mix well.
- Serve immediately or refrigerate ingredients separately for up to 5 days.
- Garnish with crispy shallots, fried onions, or sesame seeds.

Notes: *This dish offer significant health benefits, acting as a nutrient-dense and anti-inflammatory meal.*



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