

# Spicy Korean Mixed Noodles (Bibim Guksu)

## Ingredients

- 200 g somyeon noodles
- ¼–½ cup cucumber, julienned
- ½ cup lettuce or cabbage, thinly sliced
- ¼ cup kimchi, chopped (optional)
- 1 boiled egg, halved (optional)
- 1 tablespoon sesame seeds

## For the sauce

- 2 tablespoons gochujang
- 1 tablespoon soy sauce (or ½ tablespoon if using kimchi)
- 1 tablespoon sugar
- 1 tablespoon vinegar
- 1 tablespoon gochugaru (optional, for extra heat and brighter chili flavor)
- 1 teaspoon sesame oil
- 1 teaspoon garlic, minced

## Instructions

1. Bring a pot of water to a boil and cook the somyeon according to the package instructions until tender.
2. Drain the noodles and rinse them thoroughly under cold running water, gently rubbing them with your hands to remove excess starch. Drain well.
3. In a bowl, mix the gochujang, soy sauce, sugar, vinegar, sesame oil, garlic, and gochugaru if using until smooth.
4. Place the drained noodles in a large bowl and add the sauce. Toss well until the noodles are evenly coated.
5. Top with cucumber, lettuce or cabbage, kimchi if using, and the boiled egg.
6. Sprinkle sesame seeds over the top and mix everything together before eating.

## Note & Storage

- Somyeon is the traditional noodle used for this dish because its thin texture mixes easily with the sauce.
- Jungmyeon can be used if you prefer a slightly thicker, chewier noodle, and rice noodles work well as a gluten-free option.
- Rinsing the noodles thoroughly under cold water helps remove excess starch and keeps them springy.
- If using kimchi, reduce the soy sauce slightly to keep the dish from becoming too salty.
- This dish is best eaten fresh after mixing the noodles and sauce.
- If needed, store the noodles and toppings separately in the refrigerator for up to 1 day.
- Toss with the sauce just before serving for the best texture.