

# Easy Gochujang Sauce (Korean Chili Paste)

Easy-to-make Korean-inspired Gochujang sauce that's vegan, gluten-free, naturally sweetened, and soy-free! Just 5 minutes, 5 ingredients, and 1 blender required.

**Author** Minimalist Baker



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## PREP TIME

5 minutes

## TOTAL TIME

5 minutes

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**Servings** 8  
**Course** Sauce  
**Cuisine** Gluten-Free, Korean-Inspired, Vegan  
**Freezer Friendly** 1 month  
**Does it keep?** 2 Weeks

## Ingredients

- 80 g chickpea miso paste (we like the brand Miso Master Organic // or use soy miso - just make sure it's vegan friendly and gluten-free if needed)
- 60 ml maple syrup (plus more to taste)
- ~27 g [Korean chili flakes\\*](#) (plus more to taste)
- 60 ml [coconut aminos](#) (plus more to taste (or sub tamari, but reduce amount as it's saltier)
- ~9 g garlic (minced)
- 30-60 ml water (to thin)

## Instructions

1. To a [small blender](#) or [food processor](#), add chickpea miso, maple syrup, chili flakes, coconut aminos, and garlic. Blend together until smooth, adding water a little at a

time to thin into a paste (see photo for texture).

2. Taste and adjust flavor as needed. Add more pepper flake for spice, coconut aminos for depth of flavor, maple syrup for sweetness, garlic for "zing," or salt for saltiness.
3. Store in the refrigerator up to 2 weeks or in the freezer up to 1 month. Perfect for use on dishes like tempeh, [cauliflower wings](#), sauces, marinades, etc.

## Notes

\*If you can't find Korean Red Chili Powder, feel free to replace it with something similar such as cayenne or red pepper flake. The flavor and spice level will vary, so adjust accordingly, especially with cayenne, which is much spicier (start small and add to taste).

\*Recipe adapted from [Leite's Culinaria](#).

## Nutrition (1 of 8 servings)

**Serving:** 8 Servings **Calories:** 68 **Carbohydrates:** 15 g **Protein:** 1.7 g

**Fat:** 0.6 g **Saturated Fat:** 0.1 g **Polyunsaturated Fat:** 0.4 g

**Monounsaturated Fat:** 0.1 g **Trans Fat:** 0 g **Cholesterol:** 0 mg

**Sodium:** 410 mg **Potassium:** 144 mg **Fiber:** 2.6 g **Sugar:** 9.9 g

**Vitamin A:** 2200 IU **Vitamin C:** 0.8 mg **Calcium:** 20 mg **Iron:** 0.9 mg

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