






Soondubu Shakshuka

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Recipe by Doobydobap

Course: **breakfast, lunch, brunch** / Cuisine: **fusion, korean, turkish** / Difficulty: **easy**

 Yields <div><div>2</div><div><div>+</div><div>-</div></div></div> servings	 Prep time 10 minutes	 Cooking time 10 minutes
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The heart of any good soondubu is a great chili oil base. Inspired by a mix of soondubu and Turkish eggs, this soondubu shakshuka recipe will "spice up" your Sunday brunch game.



INGREDIENTS

- ☐ 2 garlic cloves, finely sliced
- ☐ 1/2 cup oyster mushroom, diced
- ☐ 1/3 cup neutral oil
- ☐ 2 tbsp gochugaru (Korean Chili Flakes)
- ☐ 1/4 cup water
- ☐ 4 eggs
- ☐ 2 tbsp tofu mayonnaise
- ☐ scallions for garnish

INSTRUCTIONS

- 1 Heat a medium stainless steel pan on medium-high.
- 2 Once the pan comes up to temperature, add oil and sauté onion, scallion, garlic, and mushroom.
- 3 Once the onion becomes translucent and the mushroom becomes golden brown, drop the heat to low. Then add the gochugaru.
- 4 Stir the ingredients together quickly so the gochugaru does not burn. The oil should turn into a scarlet hue at this point.
- 5 While the oil is hot, drizzle in soy sauce and let it slightly burn. This step allows for more depth and smokiness in the chili oil.
- 6 Add water to the chili oil to deglaze the pan. At this point, season the mixture with fish sauce, slightly saltier than your liking since the eggs will be going in.
- 7 Once the mixture comes up to a simmer, create 4 holes in the pan, and carefully crack the eggs in.
- 8 Heat on low until the whites on the eggs have set, for about seven minutes.
- 9 Dollop a generous amount of the tofu aioli next to the eggs, garnish with chopped scallion and enjoy!

NOTES



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