

WELCOME TO BON APPÉTIT

bon appétit

Search Bon Appétit



BON APPÉTIT / Recipes



6

Shares

Kimchi Relish

PUBLISHED: JANUARY 2013 SERVINGS: 1 1/2 CUPS

INGREDIENTS

3/4 cup chopped Napa cabbage
kimchi

6 tablespoons extra-virgin olive
oil

1/4 cup fresh lime juice

3 tablespoons chopped fresh
chives

2 tablespoons reduced-sodium
soy sauce

1 1/2 tablespoons light agave
syrup (nectar) or honey

1 1/2 tablespoons Sriracha

Fine sea salt and freshly ground
black pepper

PREPARATION

[View Step-by-Step Directions](#)

Combine kimchi, oil, lime juice, chives, soy sauce, agave syrup, and Sriracha in a medium bowl. Season with salt and pepper. DO AHEAD: Relish can be made 1 week ahead. Cover and chill.

KEYWORDS

Agave Recipes, Cabbage Recipes, Chive Recipes, Condiment Recipes, Condiments, Cooking School Sauce Recipes, Honey Recipes, Korean Food, Lime Recipes, Low Cholesterol Recipes, Low Saturated Fat Recipes, Low-Calorie Recipes, Sauce Recipes, Soy Sauce Recipes, Sriracha Recipes, Vegetarian Recipes

NUTRITIONAL INFORMATION

1 tablespoon per serving, 1
serving contains: Calories (kcal)
35 Fat (g) 3.5 Saturated Fat (g)
.5 Cholesterol (mg) 0
Carbohydrates (g) 1 Dietary
Fiber (g) 0 Total Sugars (g) 1
Protein (g) 0 Sodium (mg) 55

MORE SRIRACHA WEEK STORIES AND RECIPES

RECIPE BY Soa Davies

PHOTOGRAPH BY Romulo Yanes