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In the Kitchen Recipe Round-Ups!f youre just looking for a basic kimchi fermentation recipe or want to explore adding kimchi to various dishes, Ive got you covered here! Although some are traditional, many of the kimchi recipes on this list are fusion favorites and range from breakfast options to main dishes and everything in between. After developing all of these recipes, Ive had my fair share of kimchi and Im really loving the flavor it unexpectedly adds to the classics. Check out this collection of my best kimchi recipes below. Besides the recipe that outlines how to make the kimchi, I highly recommend checking out the kimchi chicken. The kimchi eggs are also a big hit because of the unique but easy cooking method that is followed and the creamy, flavorful results. Jump to: This is the best place to start when diving into cooking with kimchi. The post below will not only outline how to make kimchi, but it covers common questions, gives great tips, storage information and more. Once youve learned how to make homemade kimchi, you can use it on any of the recipes below. Did you enjoy these kimchi recipes? Which one was your favorite so far? Id love to hear if you have any ideas for ways to use kimchi and I might just turn it into a recipe. Let me know in the comments below. And please share the round up! Share2 Tweet Email Bluesky Reddit Find delicious ways to use kimchi with this list of 33 kimchi recipes, featuring Korean dumplings, fried rice, omelet, and more!Kimchi is a popular Korean dish made using vegetables, chili paste, and other spices.But did you know there are other ways to use Kimchi besides being served as a side dish?There are many ways to use kimchi, as evidenced by our list of 33 recipes below.With these ideas, you dont have to worry about that huge jar of kimchi you have in your refrigerator.Before we get into any of the recipes below, lets first understand what kimchi is.Kimchi can be made using any type of vegetable, and sometimes even fruit, but the most popularly used vegetable for this side dish is Napa cabbage.Other regularly used veggies that are turned into this fermented side dish include radish, cucumber, carrots, green beans, and kohlrabi.Asides from chili paste, kimchi makers also add scallions, ginger, garlic, pear juice, and salt into the mix.These are all rubbed into the vegetables being made into kimchi.The fermentation process then begins once these veggies are placed in jugs or jars and left to sit for two days at room temperature or 7 days in the refrigerator.While its easy to make your own kimchi, its wiser for you to buy ready-made ones that follow safety standards for kimchi.Some of my favorite recipes that use kimchi include the traditional Soft Tofu Stew and everyones favorite Kimchi Fried Rice.If you have people coming over for dinner, #31 is a must-try.Now ready to dig into your stock of kimchi and make these disheslets get to it! If the Chinese have shumai, and the Japanese have gyoza, Koreans have mandu.These dumplings can have any type of filling in them, but kimchi is the one ingredient that all mandu variants must have.Mandu can be steamed, pan-fried, boiled, and cooked the same way you cook gyoza.Ingredients include: kimchi, ground pork, firm tofu, and dumpling wrappers There are many versions of this recipe you can try, but lets begin with this quick and easy one. This meatless fried rice recipe is good for 4 people.Pro tip: When youre planning to cook fried rice, try to prepare the rice the day before and chill it, so its easier to work with.Ingredients include: kimchi, rice, shitake mushrooms, and onions. Another way you can serve kimchi instead of straight out of the bottle is to turn it into a dish.This recipe combines your usual salad ingredients with chopped kimchi and its juices to create a sweet and spicy dish.You can use this slaw on burgers, pulled pork sandwiches, and fried chicken to give your meals a Korean twist.Ingredients include: kimchi, Napa cabbage, red cabbage, carrots, and bean sprouts. Called Budae Jjigae, this stew is a dish that combines processed meats with ramen noodles and kimchi.Its called army stew because it was made after the Korean war using processed meats found in US army bases.Its considered the first better way to eat Korean fusion than ingredients like kimchi, Spam, or the sausage, pork, and bean sprouts that are used in ramen noodles. Another popular American and Korean favorite, this recipe gives your everyday meal and cheese a different flavor all over, with notes of sourness and spiciness mixing in with the briny and creamy.Ingredients include: kimchi, elbow macaroni, gochujang, and cheese. This dish, which is also called kimchijeon, can be enjoyed at any time of the day and not just at breakfast.It combines the usual pancake ingredients with kimchi, vegetables, and proteins like tuna, bacon, or squid. This savory pancake dish can be pulled together in as little as 15 minutes, so it can be made as a quick meal for when youre in a hurry.Ingredients include: kimchi, eggs, flour, onions, tuna, and Gochugaru. If you love Vietnamese rolls, youll surely enjoy this dish with a kimchi twist.This recipe combines crunchy vegetables, creamy avocado, and spicy kimchi.Ingredients include: kimchi, carrots, cremini mushrooms, avocado, and rice paper. Heres one of the ways you can use kimchi when you want a sandwich for a snack or lunch.This panini uses sauteed kimchi instead of just using it straight from the jar.Ingredients include: kimchi, carrots, tenderloin, Asian pear, and kaiser rolls Another quick and easy dish that can be made using kimchi is this one.Its a 5-ingredient recipe that can be tweaked with the addition of other fillings.Ingredients include: kimchi, eggs, cheddar, scallions, and sesame oil. Chicken and kimchi go great together.This is probably one of the reasons why this dish came about.You get a low-calorie meal with this recipe, and if served with cauliflowererice, its keto-friendly too.Ingredients include: kimchi, zucchini, boneless chicken breast, garlic, ginger, and green onions. In Asian countries, the snacks served alongside alcoholic beverages are more substantial than peanuts.One example is this dish that combines fried or boiled firm tofu with stir-fried kimchi.Ingredients include: kimchi, firm tofu, pork belly, chili flakes, and green onion. Udon with kimchi can be made in two waysin soup and stir-fry form.This recipe is the stir-fry one and is one of the quickest and easiest to make on this list.Ingredients include: kimchi, udon noodles, mayo, soy sauce, gochujang, and any protein. Called Soondubu Jjigae in Korea, this soup/stew is spicy, filling, and oh-so-satisfying. It can contain any type of protein you want, plus mushrooms and a whole egg on top.Ingredients include: kimchi, ramen noodles, eggs, mushrooms, garlic, and gochugaru. Want another vegetable dish you can make even more special with kimchi? This can be ready and on your table in 15 minutes.You can also add vegetables like carrots and scallions to it if you want.Ingredient include: kimchi, chicken broth, miso paste, and, eggs. Tired of your usual side salad at dinner?Why not try this Korean lettuce salad instead?Its spicy, fresh, and has loads of umami.Ingredients include: kimchi, lettuce, fish sauce, white vinegar, and gochugaru. Looking to satisfy your craving for Korean food without too much effort? This recipe will do just that with the help of ready-made kimchi too!Ingredients include: kimchi, fried pork belly, scallions, gochujang, and rice. If summer rolls are soft and use mostly raw ingredients, this recipe is the exact opposite.These crispy rolls are similar to spring rolls but use rice paper (the same kind you use for summer rolls).If you want a non-vegan crispy rice roll, you can always add shrimp, cooked ground pork, or even sliced pork belly to each roll before frying.Ingredients include: kimchi, rice paper, carrots, vegan cheeses, and gochujang. Dont lose this recipe! Enter your email and we'll send it instantly. For those who love to cook using their slow cookers, like me, this ones worth trying.After four hours, you have a delectable dish you can serve on top of rice.Ingredients include: kimchi, chicken thighs, ginger, sage, chicken broth, and onions. These stuffed sweet potatoes are great as a side dish or a vegetarian main dish.If you want to turn this into a main dish that isnt vegetarian, add some proteins like bacon, ground beef, or sliced grilled chicken to the filling.Ingredients include: kimchi, edamame, sweet potatoes, spinach, and green onions. Another way you can combine sweet potatoes with kimchi is by making potato pancakes with them.Called latkes, these potato pancakes are savory, sour, crispy, and utterly yummy!Ingredients include: kimchi, sweet potatoes, kale, eggs, flour, and shallots. If youve ordered Korean-style burgers from local burger joints near you, then youd have noticed that what makes it Korean is the use of kimchi.This recipe emulates that same thinking and gives beefy burger goodness with that unique Korean flavor that can only come from kimchi.Ingredients include: kimchi, ground beef, burger buns, cucumbers, lettuce, gochujang, and mayonnaise. 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