

Korean meals consist of the basic dish - rice, soup, 5-10 side dishes - with the main dish.

Andong Jjimdak (Chicken Stew)

Andong-jjimdak (seasoned and simmered chicken) is a dish that originated in Gyeongsangbukdo, Andong. In 1980 at Andong Market's Chicken Town, chefs began adding a variety of ingredients to their roasted chicken, and Andong-jjimdak was born.

To make Andong-jjimdak, you add pre-cooked chicken, various large-sliced vegetables, and finally, Chinese noodles (thin noodles made of starch). Then, the entire dish is mixed with a spicy soy-based sauce and simmered to perfection. The flavors of the juicy chicken, chewy noodles, mouth-watering potatoes, onions, and various vegetables come together to create a delightful dish. Andong-jjimdak is a dish enjoyed by many and is served in plentiful amounts on a large plate to be eaten in groups. When eating this dish, you must also try it with dongchimi (water-based kimchi with radishes) for an even more enjoyable meal.

