

Quick & Easy

THE COSTCO WAY

Bibigo Beef Bulgogi Mandu Soup

Makes 2 servings

Ingredients:

- 4 cups low sodium chicken broth
- 2 tsp soy sauce
- Black pepper (optional)
- 1 medium carrot, peeled and cut into ¼-inch slices
- 2 heads of bok choy, quartered
- 10 pieces of Bibigo Beef Bulgogi Mandu dumplings
- 1 tsp sesame oil
- 1 green onion, sliced (optional)

Instructions:

In a medium saucepan, bring chicken broth to a boil over medium-high. Add soy sauce, black pepper, carrot, bok choy and dumplings. Cook for 5 to 6 minutes, or until carrot slices are tender. Turn off heat. Add sesame oil and onion. Serve hot.

Tip: Substitute carrot, bok choy, and onion with your favorite vegetables.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

