

Name \_\_\_\_\_

## Exploring the Delights of Korean Cuisine

### Short Answer Key

1. Kimchi is primarily made from Napa cabbage or Korean radishes, seasoned with chili pepper flakes, garlic, ginger, and other seasonings. It has a spicy, tangy, and slightly sour flavor.
2. Banchan are small side dishes served with rice in Korean meals. They add diversity to the meal with various flavors and nutrients. Examples include kimchi, pickled vegetables, and seasoned seaweed.
3. Tteokbokki is typically served as a street food with cylindrical rice cakes cooked in a spicy gochujang-based sauce. It is known for its spicy flavor.
4. Bibimbap is a nutritious dish that includes steamed rice, sautéed and seasoned vegetables, a fried egg, and often, sliced beef or tofu. It offers a balance of carbohydrates from rice, protein from meat or tofu, and vitamins from vegetables. The combination of ingredients makes it a well-rounded meal.

