

Tteokbokki

Ingredients

3 c Korean Rice Cakes (rinsed and	drained)
2 c Water	2 t Dashi Granules
2 T Gochujang	1 T Soy Sauce
1/2 T Sugar	3 clv Garlic (minced)
2 1/2 t Smoked Paprika	1/2 t Cayenne
1 T Honey	1 t Black Pepper
1/2 Onion (sliced)	1 c Fish Cakes
2 Green Onions (cut into 2-inch	sections)
1/4 c Cabbage (sliced)	1 c Mozzarella (shredded)
2 Eggs (hard boiled)	

Tteokbokki

Instructions

1. In a large cast iron skillet, turn the heat up to medium-high and add gochujang, sugar, cayenne, smoked paprika, honey, garlic, black pepper, dashi granules, and soy sauce. Add a splash of water. Mix, and let it simmer for 1-2 minutes.
2. Pour in the rest of the water and bring to a simmer. Once simmering, add in onion and let it simmer for 3 minutes. Add rice cakes and cook for another 5-6 minutes; make sure that all the rice cakes are soaked in the sauce.
3. Finally, add in toppings fish cake, green onions, and cabbage, and simmer for another 3-4 minutes.
4. Add cheese on top and broil it in the oven until the cheese is melted. Slice the eggs in halves and then add on the side. Serve immediately.