

# Jajangmyeon

## Ingredients

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3 T Vegetable Oil  
8 oz Pork Belly (chopped)  
1 c Korean Radish  
2 Onions (small, diced)  
1 Zucchini  
2 Potatoes (small)  
1/2 c Chunjang  
1 1/2 c Water (plus 1/4 cup of water)  
2 T Potato Starch  
1 t Sesame Oil  
1 Cucumber (cut into sticks)  
16 oz Korean Noodles (fresh)  
1 t Sugar  
1/4 t Salt

## Instructions

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1.Heat 1 tablespoon of oil in a large pan over high heat. Stir fry the pork belly until it's golden brown and crisped. Maintain high heat with minimal stirring. If there is a significant amount of pork fat pooling in the pan, you can drain that off.

2.Add the radish and stir-fry for 1 minute, followed by the onion, zucchini, salt, and potato. Stir-fry for another few minutes, until the potato is translucent.

3.Clear a space in the center of the pan, and the remaining 2 tablespoons of oil. Add the chunjang and let it fry in the center of the pan in the oil for one minute. Now stir everything together.

4.Add 1 1/2 cup of water, and let the sauce come to a boil. Turn the heat down and let it simmer

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with the lid on for 10 minutes. If your sauce is becoming too thick, you can gradually add up to an additional half cup of water.

5. In a large pot filled with water on high heat, cook Korean noodles according to package instructions. Set aside. In a small bowl mix together potato starch, 1/4 cup water, and sugar. Set aside.

6. After 10 minutes, check to make sure that the potato is cooked through. Once it's fully cooked, add the potato starch mixture, and stir until thick and glossy. Finish off with the sesame oil.

7. Serve with the noodles, and garnish with the cucumber. On the side, you can serve with pickled radish and chopped onion.