

Jajang Tteokbokki

Ingredients

2 c Korean Rice Cakes
1/3 c Chunjang
7 oz Fish Cakes
2 T Vegetable Oil
1 Onion (thinly sliced)
3 Green Onions
1 T Oyster Sauce
1 T Sugar
2 T Cornstarch
1/2 t Sesame Seeds
2 c Water
2 t Dashi Granules

Instructions

1. In a large bowl, soak the rice cakes in warm water for at least 5-10 minutes to acclimate them. Strain and set aside. In a small bowl, mix together water, dashi granules, and cornstarch. Set aside.
2. Heat vegetable oil in a large non-stick pan on medium heat. Fry the chunjang in the oil for 1 minute constantly stirring it. Then add in onion, 2 green onions cut into 1-inch pieces and fish cakes. Mix until well combined.
3. Stir in cornstarch mixture until combined with other ingredients. Bring to a boil and reduce to a simmer for 5 minutes on medium heat or until sauce has thickened.
4. Mix in rice cakes then season with sugar and oyster sauce to taste. Simmer for 5-10 minutes

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until rice cakes are soft but chewy or fork tender. Remove off heat. Garnish with 1 green onion chopped and sesame seeds. Serve immediately.