

# Eomuk Bokkeum

## Ingredients

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12 oz Fish Cakes (cut into 2" strips)  
1/4 Onion (thinly sliced)  
3 clv Garlic (minced)  
1 Green Onion (cut into 2" pieces)  
1 Carrot (julienned)  
3 1/2 T Soy Sauce  
2 T Mirin  
1/2 T Sugar  
1/4 t Ground Black Pepper  
1/2 t Sesame Seeds

## Instructions

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1. Cut fish cake into 2" long strips and slice the vegetables and set aside.
2. In a small bowl, mix together soy sauce, mirin, sugar, and black pepper.
3. Heat oil in a non-stick pan over medium high heat. Add the garlic, onion, green onion, and carrot and stir fry for 1 minute until softened. Add the sliced fish cake and stir-fry for 1 minute.
4. Immediately add the premixed sauce and stir to combine. Continue cooking for 1-2 minutes until the sauce has absorbed. Garnish with sesame seeds and enjoy!