

# Jjimdak

## Ingredients

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29 oz Chicken Thighs (skinless)	6 1/2 c Water
2 Potatoes (cut into chunks)	1 Carrot (cut into chunks)
1 Onion (cut into chunks)	5 Dried Chilis
5 oz Korean Glass Noodles (or 150	grams)
3 Mushrooms (sliced)	1 Green Onion (chopped)
1 t Sesame Seeds	1/3 c Soy Sauce
2 T Dark Brown Sugar	2 T Mirin
1 T Honey	1 T Oyster Sauce
1 T Garlic (minced)	1/2 t Ginger (minced)
2 t Sesame Oil	1/4 t Black Pepper

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## Instructions

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1. On medium-high heat, boil 5 cups of water in a medium sized pot. Once itâ€™s at a rolling boiling, add the chicken and parboil the chicken for 1 minute to skim off any fat. Drain the water.
2. In a clean Dutch oven, add the chicken then add 1 1/2 cups water, soy sauce, brown sugar, mirin, honey, oyster sauce, garlic, ginger, sesame oil and black pepper. Boil them over medium-high heat for about 10 minutes, covered.
3. Add the potatoes, carrots, onions and chilies and boil for 7 minutes more, covered. Reduce the heat to medium and stir gently. Simmer for an additional 8 minutes, covered.
4. Add the glass noodles, mushrooms, and green onions and simmer until the noodles and mushrooms are cooked, another 5 minutes, covered. Stir lightly to make sure the noodles and the mushrooms are mixed with the sauce.
5. Garnish with the sesame seeds. Serve hot with a bowl of steamed rice.