

Rabokki

Ingredients

1 c Garaetteok (tube rice cakes,	250 grams, rinse and drain)
1 Ramen Noodle (package)	1 Fish Cake (sheet, cut into
triangles)	1/2 c Onion (sliced)
1 t Sesame Oil	3 1/4 c Water
1 1/2 T Dashi Granules	1/2 c Bonito Flakes
3 T Gochujang	2 t Gochugaru
1 T Sugar	1 T Garlic (minced)
3 Eggs (hard-boiled)	1 c Cabbage (chopped)
2 Green Onions (sliced diagonally)	1 t Sesame Seeds (toasted)
2 American Cheese Slices	

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Instructions

1. In a small bowl add garlic, gochujang, gochugaru, and sugar then mix everything together and set it aside.

Making the Rabokki Broth

2. In a large pan, bring water to a simmer on medium-low heat. Once the water is simmering, add bonito flakes, and dashi and simmer for 5 minutes. Once it has finished simmering, scoop out and discard the bonito flakes.

3. Adjust the stove up to medium heat. Add in the small bowl of sauce, garaetteok, onions, and cabbage, and cook it for 6 minutes.

4. Stir everything until it is well combined and stir it frequently so that the rice cakes don't stick to the bottom of the pan. After 6 minutes, the sauce will be thicker. Try a rice cake, it should be soft and chewy. If it is still tough, add 1 more minute and keep stirring.

5. Add in instant noodles and fish cakes and cook for another 3 minutes. Turn off the heat. Do a quick taste test and adjust the sauce to your liking and then drizzle sesame oil.

6. Cut hard boiled eggs in half and then line it around the sides. Add the cheese on

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top then sprinkle with green onions all over. Enjoy immediately!