

Tteokbokki

Korean Fried Rice Cakes



About this Dish

Try one of Korea's most popular traditional street foods! Literally meaning "fried rice cake," tteokbokki was originally enjoyed in the royal court and it can now be bought from street vendors known as pojang-macha. While today it is associated with red color and spice, this dish was brown until a red spicy chili powder called gochu-jang was introduced in the mid 1900's.

Ingredients

MAIN DISH

- 12 oz Korean rice cakes
- 5 oz Korean fish cakes
- 2 cups Korean soup stock/dashi broth
- 1 cup onion

SAUCE (MIX IN BOWL)

- 3 Tbsp gochujang (Korean chili paste)
- 1 1/2 Tbsp raw sugar
- 1 Tbsp soy sauce
- 1 tsp minced garlic
- 1 tsp gochugaru (Korean chili flakes)

GARNISH

- 1 tsp roasted sesame seeds
- 1 tsp sesame oil
- 1 stalk green onion

Total time: 35 minutes

Serves: 2



1 PREP MAIN DISH

Using a shallow bowl, **soak rice cakes** in warm water for 10 mins. **Rinse fish cakes** under hot water and chop into bite size pieces. **Thinly slice onion** and **chop green onion**.



2 PREP SAUCE & GARNISH

While your rice cakes are soaking, measure quantities of **gochujang, sugar, soy sauce, garlic, gochugaru, sesame oil,** and **sesame seeds**.



3 MAKE SAUCE BASE

Combine **gochujang, sugar, soy sauce, minced garlic,** and **gochugaru** in a bowl. Mix well.



4 COOK RICE CAKES

Boil the **soup stock** in a shallow pot over medium high heat and dissolve the **tteokbokki sauce** by stirring it with a spatula. Once the seasoned stock is boiling, add the **rice cakes, fish cakes,** and **onion**.



5 THICKEN SAUCE BASE

Boil everything for a further 3-5 mins until the **rice cakes** are fully cooked. Then, to thicken the **sauce** and deepen the flavor, simmer it over low heat for a further 2-3 mins.



6 FINISH AND SERVE

Add the **sesame oil, sesame seeds,** and **green onion** then quickly stir. Serve warm.