

Tteokbokki (Spicy Rice Cakes)

*Tteokbokki (떡볶이) is one of Korea's most loved street foods, made with chewy rice cakes simmered in a spicy, slightly sweet gochujang-based sauce. It's comforting, flavourful, and often enjoyed with fish cakes, boiled eggs, and scallions. There are many variations, from the traditional spicy street style to non-spicy soy-based versions, but this recipe focuses on the **classic spicy Seoul-style tteokbokki**.*

Prep Time: 10 mins

Cook Time: 10 mins

Total Time: 20 mins

Difficulty level: Easy-medium level

Ingredients

Tteokbokki Ingredients

- 350 g / 12 ounces Korean rice cakes (tteok, 떡)
- 150 g / 5.3 ounces Korean fish cakes (eomuk, 어묵), sliced into bite-size pieces
- 3 cups (750 ml) water or anchovy-kelp broth
- 2 green onions (spring onions), cut into 5 cm / 2 inch lengths
- 1 boiled egg (optional)
- 1 sheet cabbage leaf or ½ cup (50g) sliced cabbage (optional, for sweetness)

Tteokbokki Sauce (Gochujang Sauce)

- 3 Tbsp gochujang (Korean red chili paste)
- 1½ Tbsp gochugaru (Korean chili flakes) – adjust to taste
- 1 Tbsp soy sauce

- 1 Tbsp sugar
- 1 Tbsp corn syrup or honey
- 1 tsp minced garlic
- ½ tsp sesame oil (optional)

Garnish

- 1 tsp roasted sesame seeds
- 1 tsp sesame oil
- 1 stalk green onion, finely chopped

*1 Tbsp = 15 ml, 1 Cup = 250 ml

Method

1. Soak the rice cakes in warm water for 10 minutes. (If you are using fresh rice cakes that are already tender, feel free to skip this step. However, if you are using packaged rice cakes from the fridge, it is recommended to soak them to enhance their moisture level before proceeding with the recipe.)

2. 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. Boil them for a further 3 to 5 mins until the rice cakes are fully cooked. Then, to thicken the sauce and to deepen the flavour, simmer it over low heat for a further 2 to 4 mins.

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

How to Store Tteokbokki

Leftover tteokbokki can be refrigerated for a day or two. When reheating, add some spare soup stock or water. Though it won't be as saucy as the first time.

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Nutrition Info (per serving)

Calories: 381kcal | Carbohydrates: 69g | Protein: 13g | Fat: 6g | Cholesterol: 14mg | Sodium: 1062mg | Potassium: 182mg | Fiber: 1g | Sugar: 15g | Vitamin A: 405IU | Vitamin C: 7.8mg | Calcium: 28mg | Iron: 0.8mg