

Tteokbokki (Spicy Rice Cakes)

How to make Korean tteokbokki!

Prep Time	Cook Time	Total Time
10 mins	10 mins	20 mins

Course: Snacks Cuisine: Korean

Keyword: korean rice cakes, tteokbokki Servings: 2

Calories: 381kcal Author: Sue | My Korean Kitchen



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Ingredients

MAIN

- 350 g Korean rice cakes (12 ounces), separated
- 150 g Korean fish cakes (5.3 ounces), rinsed over hot water & cut into bite size pieces
- 2 cups Korean soup stock (dried kelp and dried anchovy stock)
- 60 g onion (2 ounces), thinly sliced

TTEOKBOKKI SAUCE (MIX THESE IN A 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 toasted sesame seeds
- 1 tsp sesame oil
- 1 stalk green onion , finely chopped

Instructions

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 a further 3 to 5 mins until the rice cakes are fully cooked. Then, to thicken the sauce and to deepen the flavor, 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.

Nutrition

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