



Japchae

This traditional Korean dish combines sweet potato noodles, lean beef, and vegetables in a simple soy sauce, garlic, sugar, and sesame oil sauce.

Recipes

- 3 tablespoons soy sauce
- 2 ½ tablespoons white sugar
- 2 tablespoons sesame oil
- 2 teaspoons minced garlic
- 8 ounces sweet potato noodles
- 4 ounces lean beef, cut into 2-inch long strips
- 6 ounces fresh spinach
- salt and ground black pepper to taste
- 1 tablespoon vegetable oil, divided
- 1 small sweet onion, thinly sliced
- 4 mushrooms, stemmed and sliced
- 1 small carrot, cut into matchsticks

Steps:

1. Whisk soy sauce, sugar, sesame oil, and garlic in a bowl until sugar is dissolved into sauce.
2. Bring a large pot of lightly salted water to a boil. Cook sweet potato noodles in the boiling water, stirring occasionally until cooked through but firm to the bite, 6 to 7 minutes.
3. Squeeze beef under running water until juices run clear. Mix beef and 1 tablespoon sauce together in a bowl.
4. Heat 1 teaspoon oil in a large skillet over medium-high heat; cook onion until fragrant but crisp, 1 to 2 minutes. Transfer onion to the bowl with spinach. Heat another 1 teaspoon oil in the same skillet
5. Cook and stir beef in the same skillet until browned, 1 to 2 minutes;