



Rose Tteokbokki

Serves: 2

INGREDIENTS

- 1 teaspoon olive oil
- 2-3 garlic cloves, minced
- 1 1/2 cups of heavy cream (or combination of cream and milk)
- 1-2 Tablespoons Gochujang (depending on spice level)
- 1-2 Tablespoons Gochugaru (depending on spice level)
- 1-2 sheets of fish cakes (optional)
- 1/2 cup broccoli florets (optional)
- 1 Tablespoon soy sauce
- 1 Tablespoon sugar (or more to taste)
- 2 cups rice cakes
- Optional garnish: green onions or sesame seeds

INSTRUCTIONS

Soak the rice cakes in cold water to help soften if frozen or separate if they are stuck together.

Meanwhile, prep the remaining ingredients.

Heat the oil in pan and sauté the garlic for about 20 seconds. Add the heavy cream (or combo of cream/ milk), gochujang, gochugaru and bring to boil while whisking to mix gochujang.

Add the fish cakes, optional broccoli, soy sauce, sugar and rice cakes and mix together. Reduce heat to medium and simmer for about 5-7 minutes or until the rice cakes are soft and the sauce has thickened, stirring often.

Taste and adjust seasonings, if needed and top with green onions or sesame seeds before serving.