

Jap Chae: Korean Noodles

Recipe from New Wonjo Restaurant

Adapted by Elaine Louie

Total Time 1 hour, plus 1 to 2
 hours soaking of
 dried mushrooms,
 if using

Rating ★ ★ ★ ★ ★ (299)

INGREDIENTS

Yield: 2 servings

4 ounces Korean dried sweet
potato noodles

3 teaspoons sesame oil

2 tablespoons soy sauce

2 teaspoons sugar

2 tablespoons peanut or other
vegetable oil

2 Napa or other cabbage leaves,
thinly sliced

Half a carrot, julienned to make
about $\frac{1}{4}$ cup

$\frac{1}{4}$ teaspoon minced garlic

3 scallions, white and light
green parts only, trimmed and
cut into 2-inch lengths

4 fresh shiitake or dried shiitake
mushrooms that have been
soaked 1-2 hours, stemmed and
thinly sliced

PREPARATION

Step 1

Bring a medium pot of water to a boil. Add noodles, and cook

10 spinach leaves and stems,
washed well, drained, and
squeezed dry

¼ teaspoon freshly ground
black pepper

1 teaspoon toasted sesame
seeds

until tender-chewy, about 5 minutes. Drain and rinse with cold water. Shake excess water off and transfer to a bowl. Using kitchen shears, cut noodles into 8-inch lengths. Add 1½ teaspoons sesame oil, mix well, and set aside.

Step 2

In a small bowl, combine soy sauce and sugar. Mix well, and set aside.

Step 3

Place a wok or large sauté pan over high heat, add peanut oil, and swirl to coat the entire wok or pan. When the oil is shimmering, add the cabbage and carrot and cook until tender, stirring occasionally, 1 to 3 minutes.

Step 4

Add garlic, scallions, and mushrooms. Fry until scallions begin to soften, about 1 minute. Add spinach, soy sauce-sugar mixture, noodles, and black pepper. Cook until noodles are heated through, stirring vigorously, about 3 minutes. Turn off heat, and add sesame seeds and remaining 1½ teaspoons of sesame oil. Mix well. Divide between two plates, and serve.

Private Notes

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