

Spicy Jjajangmyeon



Wheat noodles with spicy black bean sauce



4 Servings



30 Minutes

Ingredients

- 4 servings Noodles
- 1/2 Onion chopped
- 1/2 Zucchini chopped
- 1 Potato
- 1 Chinese Carrot chopped
- 1/3 Daikon chopped (Optional)
- 1.5 lb Pork Belly (or any other meat)
- 3 tbsp Oil
- 1/4 cup Black Bean Paste
- 1 1/2 cup Chicken stock or water
- 1 tbsp Corn Starch
- Cucumber garnish

Directions

1. In a large pan, turn the heat up to medium-heat, and once the pan is hot, add the pork belly. Sauté the pork belly for 3-4 minutes or until slightly golden brown.
2. Next, add onions and sauté for 1-2 minuets or until soft.
3. Add zucchini, carrot, and daikon and sauté together for another 2-3 minuets.
4. Add in oil and black bean paste and sauté for 1 minuet, then sauté everything together.
5. Pour in water or chicken stock and let it simmer for 3-4 minuets.
6. Then mix 1/4 cup of cold water and 1 tbsp corn starch together in a cup, slowly pour it into the pan and cook for another 1-2 minuets until it starts to thicken up.
7. Serve with your favourite noodles and freshly sliced cucumber