

Tteokbokki Recipe



- **Prep Time: 10 minutes**
- **Cook Time: 20 minutes**
- **Servings: 3**

Ingredients Needed:

- 1 pound of rice cakes / tteok, seperated
- 1 sheet of fish cakes / eomuk, rinsed over hot water & sliced into thin pieces
- 3 cups of anchovy broth or water
- 4 ounces cabbage, chopped
- 3 tablespoons of Korean red chili pepper paste / gochujang:
- 1 tablespoon soy sauce
- 1 teaspoon minced garlic
- 1 stalk green onion, thinly chopped

Steps

1. Soak the rice cakes for about 20 minutes if hardened or refrigerated
2. Cut the fish cake, cabbage, and onions into about 2-inch long pieces.
3. Boil the anchovy broth or water in a large pan, mix in the gochujang, then stir to dissolve
4. Add the rice cakes. Boil until rice cakes become very soft and the sauce has thickened, about 10 minutes

5. Add the cabbage, garlic, onions, and fish cakes. Continue to boil, stirring constantly, for an additional 5 minutes
6. Add more broth or water if needed. Taste the sauce, and adjust the seasoning if needed. Serve immediately.
7. Once served, garnish with sesame seeds.