Japchae (Chap Chae) Recipejapchae

4.5 Stars (61 Reviews)

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Japchae or chap chae is a popular Korean noodle dish made with sweet potato noodles. Learn how to make japchae at home in 30 minutes. Easy japchae recipe.

PREP TIME

15 minutes

COOK TIME

5 minutes

TOTAL TIME

20 minutes

**Ingredients**

8 oz. (226 g) sweet potato noodles

4 oz. (115 g) spinach

1 1/2 tablespoons oil

2 cloves garlic, minced

1/2 small onion, thinly sliced

3-4 fresh shiitake mushrooms, sliced

1 small carrot, cut into thin strips

1 stalk scallion, cut into 1-inch lengths

1/2 tablespoon sesame oil

salt to taste

1 teaspoon toasted white sesame

Sauce:

4 tablespoons soy sauce

2 1/2 tablespoons sugar

Instructions

Cook the sweet potato noodles in a large pot of boiling water for about 5 minutes. Drain the water and rinse the noodles under cold running water. Cut the noodles using a pair of scissors into about 6-inch lengths. Set aside.

Heat up a pot of water and bring it to boil. Blanch the spinach until they are wilted, about 1 minute. Drain the water and rinse the spinach under cold running water. Form the spinach into a ball and squeeze it to discard the remaining water. Cut the spinach ball into half.

Heat up the oil in a skillet or wok and add the garlic, onion, mushroom, and carrot and cook for about two minutes. Add the scallion and stir-fry for another minute. Turn the heat to low and add the noodles and spinach into the skillet or wok, follow by the sesame oil, the Sauce, and salt to taste. Stir to combine well. Dish out, sprinkle with the sesame seeds, and served at room temperature.

BECHERS MAC AND CHEESE

INGREDIENTS

6 ounces penne pasta

8 ounces Beecher's Flagship cheese, grated (about 2 cups)

1-1/2 cups milk

2 tablespoons plus 2 teaspoons all-purpose flour

2 tablespoons unsalted butter

2 ounces Beecher's Just Jack cheese, grated (about 1/2 cup)

1/4 teaspoon Kosher salt

1/4 teaspoon chili powder

Pinch garlic powder

INSTRUCTIONS

Preheat oven to 350˚F.

Cook penne 2 minutes less than package directions. Rinse in cold water and set aside.

Melt butter in a heavy bottomed saucepan over medium heat. Whisk in flour. Continue whisking and cook for 2 minutes. Slowly add milk while whisking. Cook until sauce thickens, about 10 minutes, stirring frequently. Remove from heat.

Add 1-3/4 cups Flagship cheese, 1/4 cup Just Jack cheese, salt, 1/4 tsp. chili powder, and garlic powder. Stir until cheese is melted and all ingredients are incorporated, about 3 minutes.

Combine pasta and sauce in a large bowl and mix carefully. Scrape into an 8-inch baking dish. Sprinkle with remaining cheese and chili powder.

Bake, uncovered, for 20 minutes. Let Mac & Cheese sit for 5 minutes before serving.

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