

Tteokbokki

Ingredients

- 1 pound (450 grams) of tteok (Korean rice cakes), sliced into 2-inch pieces
- 5 cups water
- 2 tablespoons gochujang (Korean red chili paste)
- 2 tablespoons soy sauce
- 2 tablespoons sugar
- 1 tablespoon sesame oil
- 1/2 teaspoon black pepper
- 1/2 cup fish cakes, sliced (optional)
- 1/2 cup chopped green onions
- 1-2 boiled eggs, peeled (optional)
- 1 tablespoon sesame seeds (for garnish)

Instructions

1. If the tteok is hard or refrigerated, soak it in water for 10-15 minutes to soften.
2. In a large pan, combine the water, gochujang, soy sauce, and sugar. Stir until the gochujang and sugar are fully dissolved.
3. Add the softened rice cakes to the pan with the sauce. Bring the mixture to a boil over medium-high heat, then reduce the heat to medium-low. Simmer, stirring occasionally, for about 10-15 minutes, or until the rice cakes are tender and the sauce has thickened.
4. Add the sliced fish cakes and chopped green onions to the pan. Continue to cook for an additional 5 minutes, allowing the fish cakes to heat through and the flavors to meld.
5. Transfer the tteokbokki to a serving plate. Garnish with sesame seeds and, if using, add the boiled eggs. Enjoy hot.