

# Simple Spicy Korean Stir-Fried Rice Cakes (Tteokbokki)

Serves 2-3

## INGREDIENTS

- 4 cups cylindrical Korean rice cakes
- 2-3 sheets fish cakes (cut into bite-size pieces)
- 4 cups water
- 1/3 cup Korean red pepper paste (gochujang)
- 1 tablespoon Korean red pepper flakes (gochugaru)
- 1 tablespoon granulated sugar
- 1 tablespoon soy sauce
- 3-4 scallions (cut into 2-inch pieces)
- Sesame seeds for garnish (optional)

## INSTRUCTIONS

1. If rice cakes are frozen, rinse with water to thaw and separate any clumps then set aside. It's OK if rice cakes are still semi-frozen. They will thaw quickly in the broth.
2. Add water to a medium-size pan or wok. Mix in red pepper paste, red pepper flakes, soy sauce and sugar, making sure to smash the red pepper paste so that it's fully dissolved. Bring the mixture to a medium simmer.
3. Add rice cakes and fish cakes to the broth until rice cake softens and the broth thickens (about 8-10 minutes). Stir frequently to prevent clumping and burning at the bottom.
4. Turn off heat when broth reaches the desired thickness. If broth gets too thick, add a bit more water and stir to dissolve. When ready to serve, add scallions and sesame seeds to garnish.