

Spicy Korean Rice Cakes



Preparation time: 20 mins

Serves: 6 people

User Rating: ★★☆☆☆

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Ingredients

- 500g Korean rice cakes (soaked in water for 20 mins)
- 2 1/2 cups vegetable stock
- 1 heaped tbsp gochujang chilli paste
- 1 tsp miso paste
- 1/2 tbsp crushed red chilli flakes
- 1 tbsp raw sugar
- 3 spring onions, cut into batons
- 2 boiled eggs
- 1 tsp toasted sesame seeds
- Drizzle of toasted sesame oil

Method

1. Place the vegetable stock in a large frypan and bring to the boil.
2. While the stock is coming to the boil, in a small bowl, combine the gochujang, miso paste, crushed red chilli flakes and raw sugar together until well combined.
3. Drain the Korean rice cakes and add to the boiling stock. Stir in the chilli paste mix until evenly distributed and cook on medium-high heat for 10 minutes.
4. After 10 minutes, sauce should be thickening. Add in the spring onions and boiled eggs and cook for a further 5 minutes until the rice cakes have softened and the sauce is thick.
5. Place into a serving dish and sprinkle with toasted sesame seeds and a drizzle of toasted sesame oil. Enjoy!

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
215g	1680kJ 402kcal	10.1g	6.6g	1.4g	72.5g	4.4g	615mg	4.4g
	Vitamin D							
	1.1µg							

All nutrition values are per serve.

