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# Hot & Spicy Tteokbokki

Tteokbokki is a Korean street food made of chewy rice cakes simmered in a fiery, gochujang-fueled sauce, oftentimes also mixed with fish cake, eggs, and scallions. The recipe comes together quickly in one big pot, but the result is a powerful flavor bomb! Perfect for cold days, late nights, or the morning after :)

<b>25</b> MINUTES	<b>4</b> SERVINGS
<b>10</b> INGREDIENTS	 SPICE LEVEL

# Hot & Spicy Tteokbokki

## INGREDIENTS

- 1/2 c gochujang (Korean chili paste)
- 1 tbsp gochugaru (Korean chili flakes)
- 1 tbsp sugar
- 4 c water
- 1/2 c dried kombu
- 10 dried anchovies
- 1 lb topokki rice cakes
- 4 scallions, sliced
- 1/2 lb fish cakes or fish balls, optional
- 2–4 hard-boiled eggs, optional

## DIRECTIONS

1. Prepare the spicy paste: Combine gochujang, gochugaru, and sugar in a small bowl. Set aside.
2. In a large pot, add in water, dried anchovies, and dried kombu. Boil for fifteen minutes on medium high heat, then remove the anchovies and kombu from the pot, keeping the broth.
3. Add in rice cakes, green onions, fish cakes, eggs, and the spicy paste into the pot. Stir gently to incorporate the paste and cook until rice cakes are soft and the sauce is thickened (approximately 10–15 minutes).
4. Remove from heat. Serve, and enjoy! Don't forget a cold, refreshing beverage!

