

Japchae

Korean · Main Course · Medium · 27 min total · Serves 4

Stir-fried sweet potato glass noodles with vegetables and beef.

Ingredients

- 8 oz sweet potato noodles (dangmyeon)
- 0.5 lb beef sirloin (julienned)
- 1 cup spinach (blanched)
- 1 julienned carrot
- 1 sliced onion
- 3 tbsp soy sauce
- 2 tbsp sesame oil
- 1 tbsp sugar
- 2 cloves garlic (minced)
- 1 tbsp sesame seeds

Method

1. Cook noodles 6 min, drain, cut into shorter strands.
2. Marinate beef in soy, garlic, sugar. Stir-fry 2 min, set aside.
3. Stir-fry carrot, onion 2 min. Add spinach 1 min.
4. Toss noodles with soy, sesame oil, sugar.
5. Add beef and vegetables. Toss. Top with sesame seeds.

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