

Korean Rice Cakes with Kim Chi and Pork Recipe

Ingredients: Serves 1

300 g Korean rice cakes
200 g Kim Chi
180 g shredded pork, preferably belly pork
2 pieces dried Shiitake mushrooms, soak in water to soften
1 stalk leek
2 cloves garlic, peeled and sliced
1 cup of water
1 tablespoon soy sauce
1 tablespoon sesame oil

Method:

Cut Kim Chi and leeks to approximately 2 inch length pieces. Slice Shiitake mushrooms and leave aside. Heat 2 tablespoons oil in a heatproof casserole and toss-fry sliced garlic until fragrant, add shredded pork and sliced Shiitake mushrooms until fragrant and done. Add Kim Chi and mix well, then pour in one cup of water. Add Korean rice cake and rest of ingredients. Stir-fry over medium heat until flavor is absorbed. Then add sesame oil and mix well.

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