

## Stir-Fried River Eel with Scallions Recipe

**Ingredients:** Serves 2

500 g of river eel  
3 stalks scallions, trimmed  
2 hot red chili peppers  
1 piece of ginger, peeled  
1 tablespoon of sesame oil  
2 tablespoons Korean Hot Pepper Sauce

**Method:**

Slice ginger, cut hot red chili peppers into sections. Cut river eel from the bottom and wash off the intestine, cut into small bite-size pieces and drained. Leave aside. Heat some oil in a deep frying pan and deep-fry river eel until crispy and set aside. Heat the sesame oil in a frying pan and toss fry the sliced ginger and hot red chili peppers until fragrant. Then add Korean hot pepper sauce and stir well. Put river eel into sauce and stir for a few minutes to coat evenly. Then add scallions, stir to mix and dish onto serving plate.

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