

Japchae

By: Leila Johnson

Ingredients:

- A bag of japchae/glass noodles (dangmyeon)
- Soy Sauce
- Sesame Oil
- Salt
- Sugar
- Beef (4 ounces)
- 1 Onion
- 1 Carrots
- 2 Shiitake mushrooms
- 2 Eggs
- Minced garlic
- Spinach

Recipe Steps:

- 1.) Thinly slice the onions, beef, and shiitake mushrooms
- 2.) Marinate everything with soy sauce, sesame oil, and minced garlic
- 3.) Boil the japchae noodles (dangmyeon) for about 10-15 min; check by tasting a noodles to see if it is fully cooked
- 4.) Boil the spinach if you want spinach in your dish at season it with salt
- 5.) After the noodles are cooked, drain with water with a sieve, then in a separate pan add cooking oil, sesame oil, soy sauce, and sugar. To find the perfect ration add more of each while tasting the seasoning
- 6.) Then stirfry all the ingredients together on medium heat so that it does not burn
- 7.) Lastly, to make the egg for garnish. In a bowl, mix two eggs, and then put it thinly on a pan.
- 8.) Then cut it into thin slices and garnish it top of the noodles.