

JAPCHAE RECIPE

INGREDIENTS

- 1 Package Sweet Potato Glass Noodle
- 1 Large Carrot
- 1 Yellow Onion
- 1 Package Sliced Dehydrated Shiitake Mushrooms
- 1 Bunch Fresh Spinach
- 2 Eggs
- 1 Clove Garlic
- Salt & Pepper
- Sesame Oil
- Sesame Seeds
- Canola Oil
- 1/3 Cup Soy Sauce
- 1/4 Cup Sugar

RECIPE

- Rehydrate Shiitake Mushrooms by soaking them in water for about an hour.
- Beat Eggs and fry into a thin omelet, cut into thin strips, and set aside for garnish later.
- Blanch Spinach for about 10 seconds and immediately put into ice water. Squeeze out the water and season with Minced Garlic Clove, a pinch of Salt and Pepper, Sesame Seeds and about a teaspoon of Sesame Oil then mix and set aside.
- Thinly slice Onion then julienne slice Carrot. Sauté them separately with Canola Oil and set aside.
- Boil Glass Noodles according to package directions, drain and set aside.
- Squeeze the water out of the re-hydrated Shiitake Mushrooms, and sauté them with a tablespoon of Soy Sauce.
- For the sauce, whisk together Soy Sauce, Sugar, 2 tablespoons of Sesame Oil, 1 tablespoon of Sesame Seeds, and some Salt and Pepper.
- In a large mixing bowl, add Glass Noodles, Sauce, Stir-fried Vegetables and gently toss. Garnish with the egg ribbons and more Sesame Seeds as desired and serve.