

Tteokbokki (Spicy Korean Rice Cakes)

Ingredients

- 1 lb Korean rice cakes (tteok, cylindrical style)
- 4 cups water or broth (anchovy is traditional; chicken, beef bone, or vegetable also work; coin broth base is fine)
- 3 tbsp gochujang (Korean chili paste)
- 1 tbsp gochugaru (Korean chili flakes, optional for extra heat)
- 1 ½ tbsp soy sauce
- 1 tbsp sugar
- 2 garlic cloves, minced
- 1 small onion, sliced
- 2 green onions, cut into 2-inch pieces
- 2 boiled eggs, halved (optional)
- 1 cup Korean fish cakes (eomuk), cut into bite-sized pieces (optional)
- 1 pack cooked noodles such as instant ramen or udon (optional add-in)
- Freshly ground black pepper, to taste

Instructions

1. Soak the rice cakes in warm water for 10–15 minutes if refrigerated or frozen, then drain. Skip if using fresh.
2. Bring broth to a simmer in a wide skillet or saucepan over medium heat. If using concentrated broth, dissolve it fully.
3. Stir in gochujang, gochugaru, soy sauce, sugar, and garlic until smooth and red.
4. Add onion and rice cakes. Simmer uncovered for 8–10 minutes, stirring often.
5. Adjust sauce by adding water if too thick or simmering longer if too thin.
6. Add fish cakes and green onions if using. Cook 2–3 minutes.
7. Stir in noodles if using. Toss 1–2 minutes. Add water if sauce tightens.
8. Season with black pepper. Adjust soy sauce or sugar to taste.
9. Add boiled eggs, spoon sauce over, and warm for 1 minute.
10. Serve hot while the sauce is glossy. Stir in water if it thickens as it sits.

Note & Storage

- Fish cakes are optional; tofu or shrimp can be used instead.
- Noodles make it heartier; ramen or udon both work.
- Mozzarella cheese on top is a popular variation.
- Best eaten fresh, as rice cakes harden when cooled.
- Store leftovers in the fridge up to 2 days. Reheat with a splash of water or broth.