

Fried Spicy Sauce Rice Cake Recipe

Ingredients:

2 tablespoons cooking oil
2 tablespoons hot chili paste
1/2 tablespoon chili powder
1 1/2 teaspoons beef seasoning powder (optional)
1 1/2 tablespoons sugar
200 g frozen rice cake rolls, rinse with water then cut in half
180 ml water
70 g sliced fish cakes
3 cabbage leaves, sliced
1 teaspoon roasted white sesame seeds
1 scallion or leek, sliced

Method:

Heat a wok for 5 minutes then pour in cooking oil. Add hot chili paste, chili and beef powder, sugar and rice cake rolls. Stir-fry for 5 minutes over medium heat. Add water and simmer with fish cakes and cabbage for 10 minutes. Garnish with sesame seeds and scallion or leek before serving.

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