

Spicy Glutinous Rice Cake Recipe

Ingredients:

150g glutinous rice cake
120g pork
½ onion
150g kimchi
1 stalk scallion
2 green chilies

Seasonings:

fish sauce or salt to taste

Method:

Cut kimchi to wide pieces; cut onion to strips; cook pork to done, then cut to pieces when cool. Heat 2 tablespoons of oil to stir-fry kimchi, pork and onion, add 1 cup of water, place glutinous rice cake on top, cover the lid, simmer for 2 minutes to soft (for those sliced rice cake, it only takes 1-1½ minutes to get soft). Add scallions and green chili sections in, stir-fry evenly. Different brand of kimchi will taste differently. You should taste it before you add the seasonings for this dish.

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