

Stir-Fried Rice Cake Recipe

Ingredients: Serves 2

150g sliced lean beef, pork or chicken
½ tablespoon soy sauce
½ tablespoon cooking wine
½ tablespoon cornstarch
8 pieces scallions
2 tablespoons dried shrimps
2 black mushrooms, softened in water and sliced
1 tablespoon soy sauce
¼ cup water
a pinch of salt
dash of pepper
100g short bok choy
50g sliced carrots
200g rice cake slices

Method:

Take rice cake slices from refrigerator and soak in water for two hours. Remove and set aside. Mix meat with the ½ tablespoon soy sauce, cooking wine and cornstarch; mix 1 tablespoon oil before stir-frying so slices will separate easily. Heat 3 tablespoons oil; add and stir-fry scallions, dried shrimps and black mushrooms in the order listed until fragrant. Stir-fry meat until separated and color changes. Add soy sauce, water, salt, pepper and rice cakes. Briefly stir-fry and add bok choy and sliced carrots. If not enough heat, cover and cook for one minute until vegetables and rice cakes are completely cooked. Serve with hot bean paste if desired. Rice cake needs to be cooked thoroughly, but do not overcook to retain chewy texture.

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