



Dak Galbi

Spicy Stir-fried Chicken

Overview

Difficulty: Easy

Servings: 2 - 4

Preparation Time: 30 mins

Cooking Time: 30 mins

Ingredients

10ml Light Soy Sauce

15ml Sake

30ml Mirin

150ml Chicken Stock

800ml Water (with Ice)

2 Stalks Spring Onions

8 Perilla Leaves

5g Brown Sugar

5g Korean Chilli Powder (Gochugaru)

10g Ginger

15g Garlic

30g Onions

200g Carrots

200g Frozen Korean Rice Cakes (Tteok-bokki)

200g White Round Cabbage

300g Sweet Potatoes (Yellow / Orange)

500g Boneless Chicken (Thighs / Breasts)

2 Tablespoons Butter

2 Tablespoons Ice

2 Tablespoons Sesame Oil

4 Tablespoons Korean Chilli Paste (Gochujang)

To Taste Salt

To Taste White Pepper Powder

Methods

Step 1

Slice onions into smaller pieces.



Step 2

Blend ginger, cut onions, garlic, gochugaru, brown sugar, mirin, gochujang, sesame oil, light soy sauce, sake into rough paste with your Hand Blender.





Step 3

Skin and cut boneless chicken thighs or breasts into 2cm chunks. In a glass casserole, add chicken chunks and blended paste. Mix well to marinate.



Step 4

Peel and cut sweet potatoes and carrots. Finely slice perilla leaves. Roughly chop 1 stalk of spring onion. Cut cabbage into strips.





Step 5

Bring a pot of water to boil. Lightly blanch frozen tteok-bokki to defrost. Strain and set aside.



Step 6

In a medium-sized pan, heat up butter. Fry marinated chicken until fragrant.



Step 7

Add cut carrots, cabbage slices, cut sweet potatoes, chopped spring onions, half of the chopped perilla leaves, and defrosted teok-bokki. Mix well.



Step 8

Add chicken stock. Season with salt and pepper to taste. Simmer and stew.



Step 9

Thinly slice another stalk of spring onion. Refresh in iced water.



Step 10

When ready to serve, garnish with remaining chopped perilla leaves and sliced spring onions. Enjoy.

