



## Yummy KoreanStyle Glass Noodles Japchae

Oscar · 29/09/2024



### Prep Time

15 mins

### Difficult

Medium

### Servings

25 mins

### Description

My simple version of Koreanstyle japchae isnt traditional but the slipperysweet noodles are flavorful and satisfying Serve as a starter or pair with meat as a main

### Ingredients

— - 1 (8 ounce) package sweet potato vermicelli (glass noodles) - ½ cup boiling water - ½ cup reduced-sodium soy sauce - ¼ cup brown sugar - 3 tablespoons vegetable oil - 1 teaspoon toasted sesame seeds

### Instructions

1. Break noodles into medium pieces. Place into a deep dish and cover with hot tap water. Soak for 10 minutes. Meanwhile
2. whisk boiling water
3. soy sauce
4. and brown sugar together in a 2-cup liquid measure. Drain noodles and transfer to a bowl. Pour soy mixture over top and soak for 2 minutes. Heat oil in a large skillet over medium heat. Add noodles and soy sauce mixture. Cook and stir until hot
5. about 5 minutes. Transfer noodles and sauce to serving bowls. Garnish with sesame seeds.