

Korean Street Toast

Oscar · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

1

Description

Try my version of Korean street toast for one of the most memorable sandwich experiences of your life A slightly sweet super savory vegetable and egg patty is sandwiched with smoky ham melty Cheddar and a ridiculous amount of mayo and ketchup between two slices of crispy buttered bread Youll eat almost a whole serving of vegetables and barely even notice

Ingredients

- - 1 cup thinly sliced green cabbage - 1/2 cup julienned carrot - 1 stalk green onion
- thinly sliced - 1/2 teaspoon kosher salt
- or to taste - 1/4 teaspoon ground black pepper - 1 pinch cayenne pepper - 2 large eggs - 3 tablespoons salted butter
- divided - 2 thick slices white bread - 1/2 teaspoon white sugar
- or to taste - 2 thin slices smoked ham - 1 slice mild Cheddar cheese - 1 tablespoon ketchup
- or to taste - 1 tablespoon mayonnaise
- or to taste

Instructions

1. Mix cabbage
2. carrot
3. green onion
4. salt
5. pepper
6. and cayenne with your hands in a bowl until soft
7. about 30 seconds. Mix in eggs with a fork until thoroughly combined. Melt 2 tablespoons butter in a nonstick skillet over medium heat. Add bread slices and flip a few times to make sure both sides are coated with butter. Grill bread until beautifully toasted
8. golden brown
9. and a little crispy on both sides. Transfer to a plate. Melt remaining 1 tablespoon butter in the same skillet over medium heat. Add cabbage mixture; cook and simultaneously mix by using the edge of a spatula to chop down on the surface while pushing the edges up and over the top. As the mixture starts to hold its shape
10. form it into a rectangle that's about twice as long as it is wide. Split the rectangle in half into two square patties; continue to cook until golden brown
11. 1 1/2 to 2 minutes per side. Stack patties on top of one another onto one slice of toast and sprinkle with sugar. Place ham slices into the hot skillet; cook over medium heat until sizzling
12. 1 to 2 minutes. Flip and top with Cheddar slice; cook until melted
13. about 1 minute. Place ham and cheese on top of patties; top with ketchup
14. mayonnaise
15. and remaining slice of toast. Cut in half and serve. Chef John Recipe Tips You can use grated carrot instead of julienned
16. Korean chile flakes instead of cayenne
17. and American cheese instead of Cheddar. To make a smaller sandwich
18. use fewer vegetables and one egg.