

Japchae Korean Glass Noodles

Oscar · 29/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

2

Description

Serve japchae noodles hot chilled or at room temperature These Korean glass noodles are delicious with teriyaki chicken or short ribs

Ingredients

- - ½ pound Korean dang myun noodles - 2 ½ teaspoons sesame oil
- divided - 2 tablespoons soy sauce - 2 teaspoons white sugar - 1 tablespoon vegetable oil - 2 carrots
- cut into match-stick size pieces - ½ pound asparagus
- thinly sliced - ¾ cup thinly sliced onions - 2 cloves garlic
- minced - 3 green onions cut into 1-inch pieces - ½ cup dried shiitake mushrooms
- soaked until soft
- then sliced into strips - 1 tablespoon sesame seeds

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Fill a large pot with lightly salted water and bring to a rolling boil. Cook noodles in boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. 4 to 5 minutes. Drain
5. then rinse with cold water. Toss noodles with 1 teaspoon sesame oil; set aside. Dotdash Meredith Food Studios Whisk together soy sauce and sugar in a small bowl; set aside. Dotdash Meredith Food Studios Heat vegetable oil in a skillet over medium-high heat. Cook and stir carrots
6. asparagus
7. onions
8. and garlic in hot oil until softened
9. about 5 minutes. Dotdash Meredith Food Studios Stir in green onions and mushrooms; continue cooking and stirring for 30 seconds. Dotdash Meredith Food Studios Pour in soy sauce mixture
10. then add noodles. Cook and stir until noodles are warmed through
11. 2 to 3 minutes. Dotdash Meredith Food Studios Remove from heat and toss with sesame seeds and remaining 1 1/2 teaspoons sesame oil. Dotdash Meredith Food Studios