

Jajangmyeon Vegetarian Korean Black Bean Noodles

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2

Description

Jajangmyeon jjajangmyeon is a quick and easy Korean black bean noodle dish that is delicious

Ingredients

- - ½ tablespoon canola oil - 1 clove garlic
- minced
- or more to taste - ½ cup cubed carrots - ½ cup peeled and cubed potatoes - salt and ground black pepper to taste - ½ cup peeled and cubed zucchini - ½ cup chopped onion - 1 tablespoon cornstarch - 1 tablespoon water - 1 cup water - 4 tablespoons black bean paste (chunjang) - 1 tablespoon white sugar
- or to taste - ½ (7 ounce) package jaa jang myun noodles

Instructions

1. Heat oil in a wok over medium heat. Add garlic
2. carrot
3. and potato. Stir and add salt and pepper. Cook until softened
4. 5 to 7 minutes. Add zucchini and onion; stir. Combine cornstarch and water together in a bowl until fully mixed. Add water
5. black bean paste
6. and sugar to the wok and stir. Add starch mixture to wok slowly while stirring; cook until sauce thickens
7. 3 to 5 minutes. Bring a large pot of lightly salted water to a boil. Cook noodles in boiling water
8. stirring occasionally
9. until noodles are tender yet firm to the bite
10. about 3 minutes. Drain. Serve noodles in a large pasta bowl and add black bean mixture on top. Mix well.
Cook's Note You can find Korean bean noodles (myun) in the refrigerated section of Korean or Asian markets. Use 2 bunches from a 4-bunch package.