

EASY VEGAN TTEOKBOKKI

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(SPICY KOREAN RICE CAKES)



INGREDIENTS

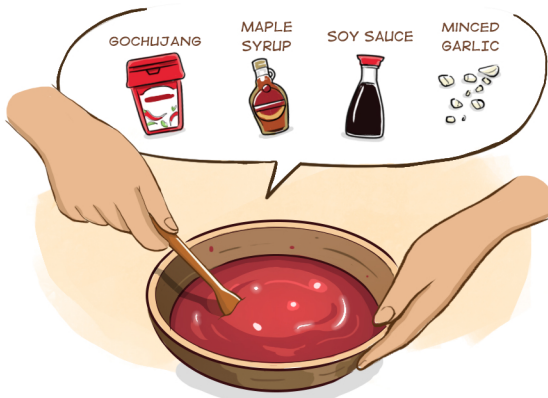
Sauce

- 2 tbsp gochujang
- 2 tbsp maple syrup or sugar
- 1 tbsp soy sauce
- 1 clove of garlic, minced

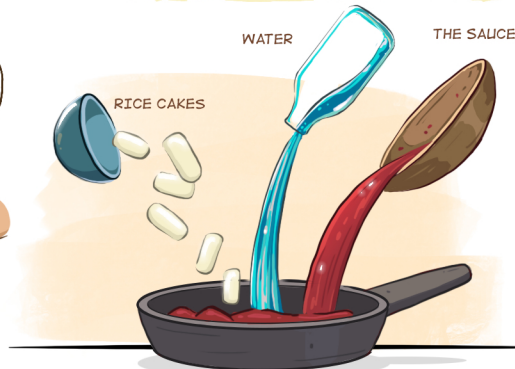
The rest

- 10 ounces Korean rice cakes
- 1 and 1/2 cup water
- 5 ounces vegan cocktail sausages (optional)
- 1 stalk green onions CUT INTO 2-INCH STRIPS
- 1 tsp toasted sesame seeds

1 STIR TOGETHER ALL OF THE SAUCE INGREDIENTS IN A SMALL BOWL.



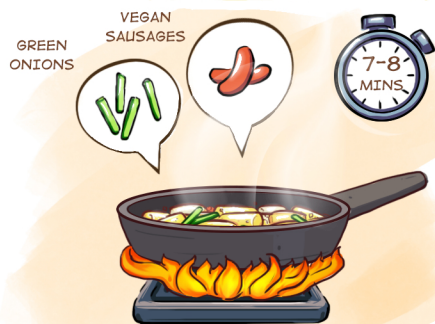
2 TRANSFER THE RICE CAKES TO A SKILLET, ADD THE SAUCE AND WATER.



3 BRING TO A BOIL AND LET SIMMER FOR 8 MINUTES.



4 ADD THE GREEN ONIONS, VEGAN SAUSAGES AND SIMMER FOR ANOTHER 7-8 MINUTES.



5 COOK UNTIL THE RICE CAKES ARE SOFT AND THE SAUCE HAS THICKENED.



6 GARNISH WITH SESAME SEEDS AND CHOPPED GREEN ONIONS AND ENJOY!

