

# Dakgalbi (닭갈비)- Spicy stir-fried chicken with vegetables

## Ingredients

1 pound of chicken breast or thigh, cut into bite sized pieces  
1 pound cabbage, rinsed, cut into bite sized pieces  
1 medium onion, sliced  
1 small sweet potato/ potato or both, peeled and sliced into bite sized pieces  
1 small carrot (½ cup), sliced  
1 cup of rice cake-optional  
3 tablespoons of oil

- Sauce

4 tablespoons of hot pepper paste (gochujang)  
2 tablespoons of hot pepper flakes (gochugaru)  
4 tablespoons of soy sauce  
2 teaspoons of minced garlic  
1 teaspoon minced ginger  
4 tablespoons cooking wine  
½ teaspoon ground black pepper  
2 teaspoons curry powder-optional  
2 teaspoons sesame oil

## Directions

1. Prepare the sauce in a bowl. Mix it well with a spoon.
2. Put the chicken into the bowl and mix with sauce. Set aside.
3. Cook rice cake, sweet potato/potato in boiling water.
4. Prepare a large, shallow, and wide pan. Heat oil in the pan. Add chicken, cook and stir until nearly opaque, 5-7 min.
5. Add cabbage and onion, cook and stir until wilt, about 10 min.
6. Add cooked rice cake, sweet potato/potato and stir. Add more water if sauce seems to be drying up.

- Notes:

In Korean restaurants (and now at home, too) it's common to add some more rice, gim (dried seaweed), and sesame oil to the remaining sauce in the pan. Mix it together well and this will provide a great, last bite to your meal.

*Jaai Kim, Korea*

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