



Banchan: Seaweed salad.

NIBBLEDISH CONTRIBUTOR

Ingredients

- A bunch of dried seaweed.
- 1 teaspoon of gochuchang. (Korean pepper paste.)
- 1 Teaspoon of rice wine vinegar.
- 1 teaspoon of soy sauce.
- 1 teaspoon of sesame oil.
- A pinch of sugar.
- A pinch of salt and RED PEPPER FLAKES.
- Roasted sesame seeds.

Instructions

One of my favourite Korean banchan (side dishes.) Enjoy!

1. Boil your seaweed in some water for about 15 minutes or until they're soft. (Not chewy anymore.. or hard.)
2. While it's boiling, mix all the remaining ingredients except the sugar, salt, pepper flakes and sesame seeds in a bowl. Leave aside.
3. When done, drain the seaweed and run through icy cold water. Squeeze most of the water out.
4. With kitchen scissors, cut the seaweed into several smaller strips. (Or chop 'em up into strips.)
5. Put the seaweed in a bowl and put the dressing on, mix it with your hands.

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6. Add about a pinch of sugar and salt, adjust to your liking. Add the red pepper flakes to your liking as well.
 7. Garnish with roasted sesame seeds. Can refrigerate or serve immediately.