



Banchan: Green onion

NIBBLEDISH CONTRIBUTOR

Ingredients

- A bunch of green onions, cut diagonally.
- About 2-3 tablespoons of soy sauce.
- Red pepper flakes or cayenne pepper
- A pinch of sugar (about 2 reasonable ones to counter the over spiciness.)
- A drizzle of sesame oil
- Pinch of sesame seeds, toasted.

Instructions

This is one of the many Korean banchan. It's supposed to be sweet and spicy at same time. I still prefer it spicy, but feel free to sweeten it or adjust to your liking.

1. In a bowl, add everything except green onions.
2. Put green onions in and mix with your hand until everything is well seasoned.
3. Serve with meal.