



Seafood stir fry with sunchang gochujang

ADMIN

Ingredients

- shrimp (shelled and devein)
- squid (cut stick)
- korean fish cake (cut stick)
- 1 carrot (cut stick)
- 1/2 small onion (slice)
- 3 spring onion (cut stick)
- 1 tbsp oyster sauce
- 2 tbsp sugar
- 1 tbsp sunchang gochujang paste
- 1 tbsp sesame oil
- 1/4 cup water
- sesame seed for garnish
- sriracha chilli paste (depends how hot you want)

Instructions

- heat pan with sesame oil, add onion , stir till soft
- Add seafood, stir till cook
- Mix sunchang paste with 1/4 cup water, add sugar, sriracha chilli paste,mix well then pour into frying pan.
- Add carrot, oyster sauce.
- Let it simmer a while and cook
- Add spring onion and stir again
- Pour in the serving plate and sprinkle with sesame seed
- Serve with steam rice
