



Spicy Clams with go chujang

NIBBLEDISH CONTRIBUTOR

Ingredients

Korean bean paste (go chujang)
1lbs clams
1/4cup water
1 medium tomato(diced)
garlic

Instructions

Rinse clams till no sand.
Heat wok, put a little vegetables oil, garlic, add bean paste, diluted with water.
Add tomato,clams, stir,cover with lid, let it simmer and cooked.