Stir fry korean fish cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2-3 sheets of ready use korean fish cake (slices)
- 2 stick of scallion , fine julian
- 1/2 onions ,think slices
- sesame oil
- sesame seed
- gochujang, korean bean paste
- sugar

Instructions

- In a pan, heat sesame oil, add onion, and fish cake, stir well.
- Add bean paste, a little water, sugar.
- Toss evenly, last add scallion and sesame seed.
- Serve with steam rice.