Snorp Food

A PERSONAL COLLECTION

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Japchae

Korean glass noodles with protein and vegetables

1½ hours | 4 | Facebook reel (adapted)



ORIGINAL RECIPE



END RESULT

INGREDIENTS

Noodles & sauce

- 250 g Korean sweet potato glass noodles
- 2 tbsp soy sauce, 1 tbsp sesame oil, ½ tbsp sugar (noodle sauce)
- 2 tbsp soy sauce, 1 tbsp sesame oil, ½ tbsp sugar, 1 tsp minced garlic, black pepper to taste (finishing sauce)

Protein & marinade

- 1lb 85/15 beef ground beef
- 3 tbsp soy sauce, 1 tbsp honey, 2 tsp garlic, 2 tbsp sesame oil, black pepper to taste

Vegetables & garnish

- 1 onion, 2 carrots, 1 bell pepper, sliced shiitake mushrooms to taste
- Toasted sesame seeds, green onion, toasted sesame oil for finishing

TOOLS & ALTERNATIVES

- Large pot *(for noodles)*
- Wok or large skillet *(nonstick skillet works)*
- Mixing bowls *(or reusable containers)*
- Colander or strainer
- Knife and cutting board *(mandoline or peeler optional)*
- Tongs or chopsticks

MAKE-AHEAD NOTE

The original recipe soaks noodles for 2 hours

DIRECTIONS

1. **Set up.** Mix the noodle sauce, finishing sauce, and marinade in separate bowls. Slice vegetables into thin, similar-sized strips. Fill a large pot with water.
2. **Marinate.** Mix beef with marinade and set aside while preparing the remaining ingredients.
3. **Cook noodles.** Bring water to a boil; cook soaked noodles for about 5 minutes (or per package). Drain without rinsing. Cut shorter if desired. Toss in a hot pan with noodle sauce for 1–2 minutes; transfer to a large bowl.
4. **Cook beef and vegetables.** Stir-fry protein until safely cooked through; set aside. Cook vegetables separately or in batches until just tender.
5. **Combine and serve.** Toss noodles, beef, and vegetables with finishing sauce. Finish with sesame seeds, green onion, and a little sesame oil. Chili crunch works well here too.