

# Royal Rice Cakes (?????)



## Ingredients

- 500g / 1lb rice cakes (tteok 떡), sliced
- 150g / 4oz thinly-sliced beef
- 1 zucchini
- 1 red capsicum
- 1 carrot
- 1 onion
- 1/4 cup pine nuts
- 3 tbsp soy sauce
- 1 tbsp mirin (rice wine)
- 1 tbsp sugar
- 1 tbsp sesame oil
- 2 tsp minced garlic
- 1 tsp sesame seeds

- 1/2 tsp pepper

## Method

1. Mix together soy sauce, mirin, sugar, sesame oil, sesame seeds, garlic, and pepper and use a tablespoon of it to marinate the beef.
2. Bring water to boil in a saucepan and then add the rice cake pieces until they all float. Drain and coat them with a tablespoon of the sauce.
3. Thinly-slice all the vegetables.
4. Cook the beef in a frying pan, and then add the vegetables.
5. Add the rice cakes, pine nuts, and sauce.

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