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Japnche

Ingredients

Glass noodle - 500g
Carrot - 120g
Onion - 80g
Mushroom shitake - 60g
Bell pepper green - 60g
Shrimp raw peeled - 100g
Spinach - 80g
Scallop - 100g
Mussel - 100g
Squid - 100g
Garlic - 20g
Sugar - 30g
Soy Sauce - 40g
Oil sesame - 30g
Sesame seed white - 5g

Preparation

1. Cut the vegetables, such as Carrot, onion, mushroom, bell pepper, and spinach
2. Pan-fry vegetables with garlic, sesame oil, salt, pepper then let them cool
3. Blanch glass noodles in water until it gets soft then cool it down
4. Pan-fry seafood with garlic, salt and pepper
5. Mix all vegetables and seafood with sweet soy sauce
6. Sprinkle chopped spring onion and white sesame seed thin sliced beef meat

Cooks Note