

Korean Rice with Sweet Soya Sauce_by Chef: Bishandutt Dabral

🕒	Total Prep Time:	35 mins
🕒	Prep Time:	25 mins
🕒	Cooking Time:	5 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	2 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Korean Rice with Sweet Soya Sauce

Basmati/ long grain Rice	200 gms
Broccoli	25 gms
French Beans	20 gms
Chinese cabbage	20 gms
Bok Choy	20 gms
Yellow, green Zucchini	30 gms
Beans sprouts	10 gms
Carrots	20 gms
Sweet soya sauce	15 ml
Red Chilli paste	10 gms
Crush black pepper	A pinch
Aromat powder	A pinch
Parsley sprig	1 sprig
Cooking Oil	15 ml
Garlic chop	10 gms
Glass Noodles	50 gms
Salt	To taste

How to Prepare Korean Rice with Sweet Soya Sauce

- 1) Wash Rice with water twice and soak it in water for 15 minutes. Drain the water and keep it aside. Boil water and cook rice. Cook it(well done)
- 2)Clean all the vegetables, Cut Broccoli into small florets and blanch. Cut French beans into diamond shape and blanch. Cut Chinese cabbage roughly into 6-8 pieces and blanch. Cut Bok choy into triangular shape and blanch, cut yellow and green zucchini into small triangular shape and blanch, Cut carrots into small diamond shape and blanch Blanch Beans sprout for 30 seconds, chopped garlic, Dip Glass noodles in warm water for 30 minutes and drain water
- 3)Take a pan or a wok and add cooking oil, heat oil and add chopped garlic sauté for a minute and add sweet soya stir it then add Red chilli paste, salt to taste and aromatic powder

For Assembling

- 1) Set Rice in a bowl as shown in photo and add all blanch vegetables surrounding the rice and pour the above sweet soya sauce from top

Garnish

Garnish with fried glass noodles and parsley sprig

Important Tips

Thickening can be added to Sweet Soya Sauce if required