

Sweet and sour tteokbokki with ketchup and kimchi sauce

Total time **30 mins** 15 mins preparation time 15 mins cooking time

Nutritional facts (per portion):
4,573 kJ / 1,093 kcal

Fat: **12 g** Protein: **20 g**
Carbohydrates: **231 g**

INGREDIENTS

2 portion(s)

400 g rice tteokbokki
200 g oyster mushrooms
300 g baby broccoli
1 bunch of spring onions
3 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)

Sauce:
2 tbsp [Kikkoman Spicy Chili Sauce for Kimchi](#)
1 tbsp gochujang paste
4 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)

200 ml ketchup
150 g sugar
1 tbsp [Kikkoman Toasted Sesame Oil](#)

250 ml water
1 tsp grated ginger
0.5 spring onion for garnishing
1 tbsp roasted sesame seeds

PREPARATION

Step 1

400 g rice tteokbokki - **200 g** oyster mushrooms - **300 g** baby broccoli - **1 bunch** of spring onions - **3 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#)
Prepare the tteokbokki according to the packet instructions. Cut the oyster mushrooms into strips and the spring onion into 2 cm pieces. Break the broccoli into smaller pieces. Heat the oil in a saucepan and fry the oyster mushrooms until very browned. Add the Kikkoman Soy Sauce towards the end of frying. Add the broccoli and spring onion and fry for 2 minutes.

Step 2

1 tsp grated ginger - **2 tbsp** [Kikkoman Spicy Chili Sauce for Kimchi](#) - **1 tbsp** gochujang paste - **1 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#) - **200 ml** ketchup - **150 g** sugar - **1 tbsp** [Kikkoman Toasted Sesame Oil](#) - **250 ml** water
Mix the ginger, Kikkoman Kimchi Chili Sauce, gochujang paste, ketchup, sugar, water and Kikkoman Sesame Oil in a bowl.

Step 3

0.5 spring onion for garnishing - **1 tbsp** roasted sesame seeds
Put the cooked tteokbokki in the pan, pour in the sauce and stir to coat. Garnish with the spring onions and roasted sesame seeds before serving.