



fresh produce



• seafood



• gourmet



# Incubator Pumpkin & Cabbage Noodles (Aehobak Bokk Eumguksu)

Serves: 2

prep/cooking time 30mins

## Ingredients

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- 2 pcs Korean incubator pumpkin
- ½ pc Korean onion, sliced
- Korean ssam cabbage, finely sliced
- 1 tsp chilli flakes
- Salt and pepper to taste
- 1 tbsp oil
- 1 tsp sesame oil
- 1 tsp white sesame seeds
- Glass noodles

## Preparation

1. Soak noodles in hot water until slightly soft. Drain and set aside.
2. Marinate freshly sliced ssam cabbage with sesame oil, set aside.
3. In a pan, stir-fry incubator pumpkin and onion with oil until medium soft.
4. Pour the cooked incubator pumpkin and marinated ssam cabbage on the noodles. Toss until well mixed. Serve.