

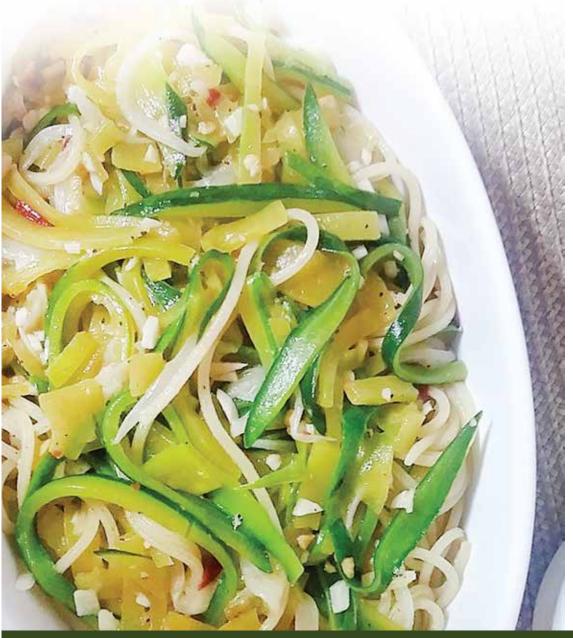




fresh produce

seafood

gourmet



Incubator Pumpkin & Cabbage Noodles (Aehobak Bokk Eumguksu)

Serves: 2 Ingredients	prep/cooking time 30mins
Ingredients	
• 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.