

# 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.