

# Korean Spicy Topokki

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/persian-rice-cake-recipe>

## Ingredients:

- 1 pound rice cakes sticks, topokki, wash in cold water and drain.
- 2 pieces fish cakes slice into rectangle pieces
- 1/2 carrot
- 300 milliliters stock anchovy
- 2 tablespoons gochujang hot pepper paste
- 1 tablespoon ketchup
- 1 tablespoon cane sugar
- 1/2 tablespoon mirin
- salt
- pepper
- toasted sesame seeds optional
- scallion optional

## Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 108 grams
3. Cholesterol: 10 milligrams
4. Fat: 10 grams
5. Fiber: 6 grams
6. Protein: 14 grams
7. SaturatedFat: 2 grams
8. Sodium: 550 milligrams
9. Sugar: 8 grams

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