

Korean Jajangmyeon (Black Bean Noodles)

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from [Maangchi](#)

3 tbsps vegetable oil
1/2 lb. pork belly, cut into 1/2-inch cubes
1 cup Korean or daikon radish, 1/2-inch dice
1 cup zucchini, 1/2-inch dice
1 cup potato, peeled and cut into 1/2-inch dice
1 1/2 cups yellow onions, 1/2-inch dice
1/4 cup black bean paste
2 cups water
2 tbsps potato starch
1 tsp sugar
1/4 cup water
1 tsp sesame oil
salt to taste
1/2 cup cucumber, julienned
cooked jajangmyeon noodles for 2-3 servings

Heat 1 tablespoon of vegetable oil in a large sauté pan or wok over medium high heat. When the oil is hot, stir fry the pork belly until browned and crisp on the edges – about 4-5 minutes. Drain off any excess fat. Add the radish to the pork and sauté for a minute. Pour another tablespoon of oil into the pan and stir in the zucchini, potato, and onions. Stir fry for 3 minutes. Push the contents of the pan to the sides, creating a well in the center. Pour the last tablespoon of vegetable oil in the center. When the oil is hot, add the black bean paste and stir fry the paste in the center of the pan for about a minute before mixing all of the pork and vegetables with the paste. Stir in 2 cups of water and cover the pan with a lid. Cook for 10 minutes. In a small bowl, stir the potato starch, sugar, and 1/4 cup of water together. When the potato and radish are cooked, gradually stir the potato starch mixture into the sauce until it begins to thicken. Stir in the sesame oil and remove the sauce from the heat. Add salt to taste, as needed. Serve over noodles (or steamed rice) and garnish with fresh cucumbers. Serves 2-3.