



Gochujang Potatoes

Author: Chuck Underwood Prep Time: 10 min Cook Time: 20 min
Total Time: 30 minutes Yield: 4 servings 1x Category: Potatoes
Method: Stovetop Cuisine: Korean Diet: Vegan

Description

I made a homemade gochujang sauce and wanted something to try it on - so I used these cute baby potatoes! Delicious!

Ingredients

- 1/4 cup gochugaru (*Korean chile pepper flakes*)
- 1 cup water (*divided*)
- 1 Tbs. miso
- 1 Tbs. rice vinegar
- 1 Tbs. maple syrup
- 1 tsp. minced garlic
- 1 tsp. coconut aminos (*optional*)
- 1 Tbs. cold, cooked rice (*optional*)
- 24 oz. bag of baby potatoes

Instructions

- 1 Mix all of the sauce ingredients with 1/2 cup of the water in a small bowl or saucepan. The rice will help thicken it if you need it. It will be chunky - but you can blend it if you want, or just use another thickener like cornstarch or potato starch.
- 2 Cut your potatoes in half, and air fry at 425° F for about 10 minutes or until they start to brown. Alternatively, you can also bake them or microwave them.
- 3 Turn the potatoes out into a large skillet and add the sauce and remaining 1/2 cup water.
- 4 Mix well and cook over medium until the sauce thickens.
- 5 Garnish with fresh black pepper and green onions.

Find it online: <https://www.brandnewvegan.com/recipes/potatoes/gochujang-potatoes>