

Gilgeori Toast (Korean Street Toast)

@SFSTATECARES

PREP TIME: 10 MIN | COOK TIME: <10 MIN | SERVINGS: 1

INGREDIENTS:

- 1 cup packed shredded cabbage
- 1/4 small onion, thinly sliced
- 2 green onions, sliced (optional)
- 1/2 small carrot, thinly sliced- matchsticks
- 1/4 tsp salt
- 1 egg
- 2 slices bread, toasted
- 1-2 Tbsp butter
- 2 tsp sugar
- 1-2 Tbsp ketchup (optional)
- 1 Tbsp yellow mustard (optional)

RECIPE NOTES:

- For added flavor, add 2 sliced green onions to mixture before cooking.

DIRECTIONS:

- Combine cabbage, onion, carrot, and salt in a bowl. Add egg, use fork or spoon to mix well.
- Heat a large skillet over medium. Add butter and stir to melt and coat skillet.
- Add cabbage mixture to skillet and use spatula to shape into a rectangle. Cook for 2-3 minutes, or until golden brown on the bottom. Flip and cook for another 2-3 minutes until browned and crispy.
- Remove and place on one slice of toast. Sprinkle sugar on top and drizzle ketchup and mustard. Top with other slice of toast and serve.
- Serve immediately and enjoy!