

Beef Dukkbokki

with Quick Kimchi & Sugar Snap Peas

Here, we're serving up traditional Korean dukbokki, a type of cylindrical rice cake with an incredible texture. Recipes for dukbokki date back centuries. They've made appearances in royal kitchens and at street food carts alike. Today, though it's a beloved snack as well, dukbokki can be cooked with meat and vegetables and served as a main course. We're sautéing the delightfully chewy rice cakes with fresh, crisp peas, and serving them with saucy ground beef and a topping of quick, fresh kimchi.



Ingredients

- 8 Ounces Ground Beef
- 8 Ounces Korean Rice Cakes
- 3 Ounces Fresh Peas
- 2 Scallions
- 2 Cloves Garlic
- ½ Pound Napa Cabbage

Knick Knacks

- 2 Tablespoons Garlic Black Bean Sauce
- 2 Tablespoons Sweet Soy Sauce
- 2 Teaspoons Gochugaru (Korean Chile Flakes)
- 2 Teaspoons Black & White Sesame Seeds
- 1 1-Inch Piece Ginger

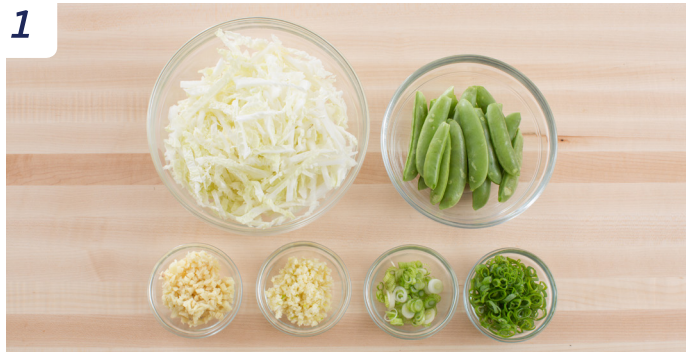
Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Snap off the stem of each pea pod; pull off and discard the tough string that runs the length of the pod. Cut off and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops. Peel and mince the garlic and ginger. Cut out and discard the core of the cabbage; thinly slice the leaves.

2



Make the quick kimchi:

In a large bowl, combine the **cabbage**, **half the garlic**, **half the ginger** and **as much of the gochugaru as you'd like**, depending on how spicy you'd like the dish to be. Stir in a drizzle of olive oil and season with salt to taste. Set aside and let marinate, tossing occasionally, for at least 10 minutes.

3



Cook the beef:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of oil on medium-high until hot. Add the **ground beef** and cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until browned and cooked through. Transfer to a bowl, leaving any browned bits (or fond) in the pan.

4



Make the sauce & add the beef:

Add the **white bottoms of the scallions** and **remaining garlic and ginger** to the pan of reserved fond. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Add the **cooked beef**, **garlic black bean sauce** and **sweet soy sauce**. Cook, stirring occasionally, 2 to 4 minutes, or until slightly reduced in volume. Transfer to a bowl and set aside in a warm place. Rinse and wipe out the pan.

5



Cook the rice cakes:

While the sauce cooks, add the **rice cakes** to the pot of boiling water. Cook 3 to 5 minutes, or just until tender. Drain the rice cakes thoroughly. In the same pan used to make the sauce, heat 2 teaspoons of oil on medium until hot. Add the **drained rice cakes**. Cook, stirring frequently, 3 to 5 minutes, or until lightly browned and crispy.

6



Finish & plate your dish:

Add the **peas** to the pan of rice cakes. Cook, stirring occasionally, 2 to 3 minutes, or until the snap peas are bright green. Turn off the heat and add the **sauce and beef**. Stir until thoroughly combined and season with salt and pepper to taste. Divide the **finished dukbokki** between 2 dishes. Top with the **quick kimchi**. Garnish with the **green tops of the scallions** and the **black and white sesame seeds**. Enjoy!