

# Pork Tteokbokki

*with Asparagus & Spicy Black Bean Sauce*

Tteokbokki is a classic preparation of Korean rice cakes—a deliciously chewy ingredient often shaped and prepared much like noodles. Here, our quick-cooking pork tteokbokki gets a springtime lift from asparagus, blanched to enhance its vivid color and texture. The crisp asparagus perfectly complements the soft bite of the rice cakes, all served together in a black bean and red chile sauce.



## Ingredients

10 Ounces Ground Pork  
½ Pound Korean Rice Cakes  
2 Scallions  
½ Bunch Asparagus

## Knick Knacks

2 Tablespoons Black Bean Sauce  
2 Tablespoons Soy Glaze  
1 Tablespoon Gochujang  
1 1-Inch Piece Ginger

**Makes:** 2 servings | **Calories:** about 720 per serving  
**Prep Time:** 10 minutes | **Cook Time:** 15–25 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/856](https://blueapron.com/recipes/856)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Snap off and discard the tough, woody ends of the asparagus; cut the asparagus into 2-inch pieces on an angle. Peel and mince the ginger. Cut off and discard the root ends of the scallions; thinly slice the white bottoms on an angle and cut the green tops into ½-inch pieces.

2



## Blanch the asparagus:

Add the **asparagus** to the pot of boiling water and cook 2 to 3 minutes, or until bright green and slightly softened. Using a slotted spoon, transfer the cooked asparagus to a strainer, leaving the pot of water boiling. Rinse the asparagus under cold water for 30 seconds to 1 minute to stop the cooking process; drain thoroughly.

3



## Cook the aromatics:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **ginger** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned and fragrant.

4



## Add the pork:

Add the **ground pork** to the pan of aromatics; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until browned and cooked through.

5



## Cook the rice cakes:

While the aromatics and pork cook, add the **rice cakes** to the pot of boiling water used to cook the asparagus; cook 3 to 5 minutes, or until tender. Reserving ¼ cup of the **rice cake cooking water**, drain thoroughly.

6



## Finish & plate your dish:

To the pan of aromatics and pork, add the **blanched asparagus**, **cooked rice cakes**, **black bean sauce**, **soy glaze**, **half the rice cake cooking water** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined and heated through. (If the sauce seems dry, gradually add the remaining rice cake cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **green tops of the scallions**. Enjoy!