

Spicy Vegetable Tteokbokki

with Asparagus, Soft-Boiled Eggs & Ginger Cashews

Tteokbokki is a popular Korean street food starring tteok—rice cakes often shaped and prepared like thick, stout noodles. The dish gets its spicy kick (and vibrant color) from gochujang, a traditional red chile paste. In this elegant, seasonal take on tteokbokki, we're highlighting fresh asparagus, boiled briefly right along with the rice cakes. And we're topping it all off with a soft-boiled egg and crunchy, ginger-infused cashews.



Blue Apron Wine Pairings

Rock Point Cabernet Sauvignon, 2013
Blue Quail Riesling, 2015



Ingredients

2 Farm Eggs
½ Pound Korean Rice Cakes
4 Cloves Garlic
2 Scallions
1 Bunch Asparagus

Knick Knacks

2 Tablespoons Crème Fraîche
2 Tablespoons Rice Vinegar
2 Tablespoons Soy Glaze
1 1-Inch Piece Ginger
1 Tablespoon Gochujang
¼ Cup Cashews

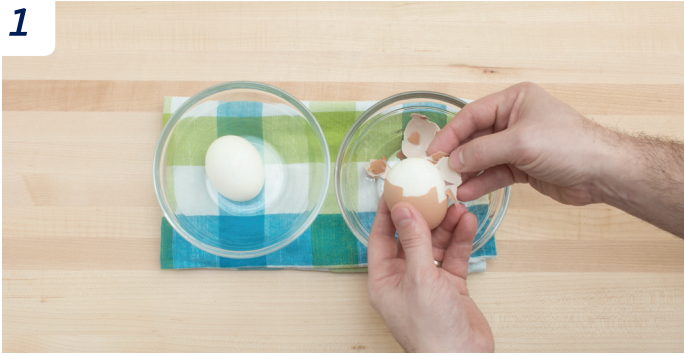
Makes: 2 servings | **Calories:** about 670 per serving
Prep Time: 10 minutes | **Cook Time:** 20–30 minutes



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Recipe #866

1



Cook & peel the eggs:

Heat a medium pot of salted water to boiling on high. Once boiling, add the **eggs** and cook for exactly 6 minutes. Drain thoroughly; rinse under cold water for 30 seconds to 1 minute to stop the cooking process. Rinse the pot and refill with salted water; heat to boiling on high. When cool enough to handle, carefully peel the cooked eggs and set aside in a warm place.

2



Prepare the ingredients:

While the eggs cook, wash and dry the fresh produce. Peel and mince the garlic and ginger, keeping them separate. Roughly chop the cashews. Snap off and discard the tough, woody ends of the asparagus; cut into 2-inch pieces on an angle. Cut off and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops.

3



Make the ginger cashews:

In a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **ginger** and **cashews**; season with salt and pepper. Toast, stirring frequently, 2 to 3 minutes, or until the cashews are lightly browned and fragrant. Transfer to a paper towel-lined plate; immediately season with salt and pepper to taste. Wipe out the pan.

4



Start the rice cakes & asparagus:

Add the **rice cakes** and **asparagus** to the pot of boiling water and cook 2 to 3 minutes, or until the asparagus is bright green and the rice cakes are just tender when pierced with a fork. Drain thoroughly.

5



Add the aromatics:

In the pan used to make the ginger cashews, heat 2 teaspoons of olive oil on medium-high until hot. Add the **cooked rice cakes** and **asparagus**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the rice cakes are slightly crispy. Add the **garlic** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant.

6



Finish & plate your dish:

To the pan of rice cakes and asparagus, add the **soy glaze**, **crème fraîche**, **vinegar** 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 frequently to coat the rice cakes, 1 to 2 minutes, or until thoroughly combined. Divide between 2 dishes. Garnish with the **ginger cashews**, **green tops of the scallions** and **peeled eggs**; season the eggs with salt and pepper. Enjoy!