

Spicy Korean Rice Cakes

with Snow Peas & Pea Shoots

Korean rice cakes, or “tteok,” are perfect for starring in any number of saucy dishes. They’re much like rice noodles, but with a distinct shape and a far chewier bite—a delicious contrast to the crisp, seasonal greens in this recipe. We’re serving our rice cakes with snow peas and pea shoots (the delicate first growths of the pea plant) in a pleasantly spicy, tangy sauce, for a dinner as quick and easy as it is satisfying.

Blue Apron Wine Pairings

Asilomar Trail Riesling, 2014

Danse Chèvre Vacqueyras, 2014



Ingredients

- 10 Ounces Korean Rice Cakes
- 6 Ounces Snow Peas
- 2 Cloves Garlic
- 2 Scallions
- 1 Ounce Pea Shoots

Knick Knacks

- 2 Tablespoons Black Bean Sauce
- 2 Teaspoons Gochujang
- 1 1-Inch Piece Ginger
- 1 Tablespoon Sesame Oil
- 1 Teaspoon White Sesame Seeds

Makes: 2 servings | **Calories:** about 530 per serving

Prep Time: 15 minutes | **Cook Time:** 15–25 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and mince the garlic and ginger. Cut off and discard the root ends of the scallions; thinly slice the white bottoms and cut the green tops into ½-inch pieces, keeping them separate. Snap off and discard the stem ends of the snow peas; pull off and discard the tough string that runs the length of each pod. Cut the snow peas in half on an angle.

2



Cook the rice cakes:

Add the **rice cakes** to the pot of boiling water and cook 2 to 3 minutes, or until tender. Reserving ½ **cup of the rice cake cooking water**, drain thoroughly.

3



Cook the aromatics:

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

4



Add the snow peas:

Add the **snow peas** and **sesame oil** to the pan of aromatics; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the snow peas are bright green and slightly softened.

5



Finish the rice cakes:

To the pan of aromatics and snow peas, add the **cooked rice cakes, black bean sauce, half the reserved 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 frequently to coat the rice cakes, 2 to 3 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining rice cake cooking water to achieve your desired consistency.) Remove from heat and season with salt and pepper to taste.

6



Add the pea shoots & plate your dish:

Just before serving, stir the **pea shoots** into the pan of **finished rice cakes**. Divide between 2 dishes. Garnish with the **sesame seeds** and **green tops of the scallions**. Enjoy!