

# Spicy Hoisin Chicken & Rice Cakes

*with Garlic Chives & Baby Bok Choy*

In this recipe, we're preparing our take on tteokbokki, a hearty Korean street food favorite. At its heart are "tteok," or Korean rice cakes: delicious, chewy discs often prepared much like rice noodles. We're stir-frying our rice cakes with chicken, bok choy and summery zucchini in a robust sauce made with hoisin (which has a delicious barbecue-like flavor). A garnish of garlic chives adds aromatic brightness, while sambal oelek—a hot pepper sauce—is the perfect condiment for our rice cakes. (We're serving the sambal on the side, so everyone can feel free to use only as much as they'd like!)

 **Blue Apron Wine Pairing**  
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## Ingredients

4 Boneless, Skinless Chicken Breasts  
1 Pound Korean Rice Cakes  
10 Ounces Baby Bok Choy  
1 Zucchini  
½ Bunch Garlic Chives

## Knick Knacks

2 Teaspoons Sambal Oelek  
1 1-Inch Piece Ginger  
1 Tablespoon Rice Vinegar  
1 Tablespoon Sesame Oil  
¼ Cup Hoisin Sauce

**Makes:** 4 servings | **Calories:** about 545 per serving

**Prep Time:** 10 minutes | **Cook Time:** 15–25 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp307](https://blueapron.com/recipes/fp307)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut off and discard the root ends of the bok choy; thinly slice the stems and roughly chop the leaves, keeping them separate. Peel and finely chop the ginger. Thinly slice the garlic chives. Halve the zucchini lengthwise; thinly slice crosswise. Pat the chicken dry with paper towels and chop into bite-sized pieces; place in a bowl. Season with salt and pepper; toss to coat.

2



## Cook the chicken:

In a large, high-sided pan (or pot), heat **half the sesame oil** on medium-high until hot. Add the **seasoned chicken**. Cook, stirring occasionally, 6 to 7 minutes, or until lightly browned and cooked through. Transfer to a plate, leaving any browned bits (or fond) in the pan.

3



## Cook the vegetables:

Add 1 tablespoon of olive oil to the pan of reserved fond and heat on medium-high until hot. Add the **ginger** and **all but a big pinch of the garlic chives**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant. Add the **zucchini** and **bok choy stems**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and slightly softened.

4



## Cook the rice cakes:

While the vegetables cook, add the **rice cakes** to the pot of boiling water. Cook 2 to 3 minutes, or until tender. Reserving **1 cup of the rice cake cooking water**, drain thoroughly.

5



## Finish the rice cakes:

To the pan of vegetables, add the **cooked rice cakes**, **cooked chicken**, **bok choy leaves**, **hoisin sauce**, **vinegar**, **remaining sesame oil** and **half the reserved rice cake cooking water**. Cook, stirring occasionally, 3 to 4 minutes, or until well combined and heated through. (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



## Plate your dish:

Divide the **finished rice cakes** between 4 dishes. Garnish with the **remaining garlic chives**. Serve with **as much of the sambal oelek on the side as you'd like**, depending on how spicy you'd like the dish to be. Enjoy!