

Spicy Chicken & Korean Rice Cakes

with Sweet Corn, Shiitake Mushrooms & Ginger Cashews

This vibrant dish combines delightfully chewy Korean rice cakes (or “tteok”), juicy bites of chicken and tasty vegetables—including summer corn and shiitake mushrooms. The water used to rehydrate the dried mushrooms forms a subtly earthy base for our irresistible hoisin and red chile sauce (which you can tame simply by using less gochujang). For an elegant garnish, we’re sautéing crunchy, creamy cashews with a bit of fresh ginger.

Blue Apron Wine Pairings

Belle Fontaine Côtes de Provence Rosé, 2015

Tierra Alta Vineyards Grenache Blanc, 2014



Ingredients

4 Boneless, Skinless Chicken Thighs
½ Pound Korean Rice Cakes
3 Cloves Garlic
2 Scallions
1 Ear of Corn

Knick Knacks

2 Tablespoons Rice Vinegar
1½ Tablespoons Cashews
1 1-Inch Piece Ginger
1 Tablespoon Gochujang
¼ Cup Hoisin Sauce
¼ Ounce Dried Shiitake Mushrooms

Makes: 2 servings | **Calories:** about 700 per serving

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. In a bowl, combine the mushrooms and **1 cup of hot water**; let stand for at least 10 minutes. Peel and mince the ginger. Roughly chop the cashews. Peel and mince the garlic. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cob; discard the cob. Pat the chicken dry with paper towels and chop into bite-sized pieces; transfer to a bowl.

2



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 **¼ of the ginger**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **cashews** and cook, stirring occasionally, 30 seconds to 1 minute, or until lightly browned and fragrant. Transfer to a paper towel-lined plate; immediately season with salt and pepper to taste. Wipe out the pan.

3



Cook the rice cakes & chop the mushrooms:

Add the **rice cakes** to the pot of boiling water and cook 2 to 3 minutes, or until tender. Drain thoroughly and set aside. Reserving the **mushroom water**, using a slotted spoon, carefully transfer the **mushrooms** to a cutting board; finely chop.

4



Brown the chicken:

Season the **chopped chicken** with salt and pepper; toss to coat. In the pan used to make the ginger cashews, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook, stirring occasionally, 2 to 3 minutes, or until lightly browned on all sides.

5



Add the vegetables:

Add the **garlic**, **white bottoms of the scallions** and **remaining ginger** to the pan of chicken; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until softened and fragrant. Add the **corn**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until the corn is slightly softened. Add the **reserved mushroom water** and cook, stirring occasionally, 5 to 7 minutes, or until most of the liquid has cooked off and the chicken is cooked through.

6



Finish & plate your dish:

To the pan of chicken and vegetables, add the **cooked rice cakes** (rinsing under warm water to loosen just before adding), **chopped mushrooms**, **hoisin sauce**, **vinegar** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined and saucy. Remove from heat and season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **ginger cashews** and **green tops of the scallions**. Enjoy!