

Spicy Korean Rice Cakes

with Broccoli, Tofu & Cashews

Tonight's stir-fry gets its delicious Korean-inspired flavor from a duo of star ingredients: tteok, a type of rice cake with a satisfying, chewy consistency, and gochujang, a traditional red chile paste. We're starting the stir-fry with classic aromatics like scallions, garlic and young ginger—picked early for its juicy texture and citrusy fragrance. For delicious crispiness, we're adding browned broccoli and golden, pan-seared tofu. (Cooking the tofu before cutting it into smaller pieces helps it soak up more of the black bean and gochujang sauce!)

Blue Apron Wine Pairings

Artan Sauvignon Blanc, 2015

Scribner Clay Chenin Blanc, 2014



Ingredients

1 14-Ounce Package Extra-Firm Tofu
½ Pound Korean Rice Cakes
3 Cloves Garlic
2 Scallions
½ Pound Broccoli

Knick Knacks

3 Tablespoons Cashews
2 Tablespoons Black Bean Sauce
2 Tablespoons Cornstarch
1 1-Inch Piece Young Ginger
1 Tablespoon Gochujang
1 Tablespoon Rice Vinegar
1 Tablespoon Sesame Oil

Makes: 2 servings | **Calories:** about 800 per serving

Prep Time: 10 minutes | **Cook Time:** 30–40 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/1003

1



Prepare the ingredients:

Wash and dry the fresh produce. Drain the tofu; cut in half horizontally. Cut the broccoli into bite-sized florets. Peel and mince the garlic and ginger. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops. Roughly chop the cashews.

2



Coat & cook the tofu:

Place the **cornstarch** on a plate. Pat the **tofu** dry with paper towels; season with salt and pepper on both sides. Thoroughly coat the seasoned tofu in the cornstarch (tapping off any excess). In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the coated tofu. Cook 5 to 7 minutes per side, or until lightly browned. Transfer to a cutting board; season with salt and pepper. Wipe out the pan. When cool enough to handle, cut the cooked tofu in half lengthwise, then cut crosswise into ½-inch-thick pieces.

3



Crisp the rice cakes:

In the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the **rice cakes** and cook, stirring occasionally, 6 to 8 minutes, or until lightly browned and crispy. Transfer to a paper towel-lined plate; immediately season with salt and pepper. Wipe out the pan.

4



Brown the broccoli:

In the same pan, heat **half the sesame oil** on medium-high until hot. Add the **broccoli** and season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until browned and slightly softened.

5



Make the sauce:

Add the **garlic, ginger, white bottoms of the scallions** and **remaining sesame oil** to the pan; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **black bean sauce, vinegar, ¼ cup of water** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and heated through. Season with salt and pepper to taste.

6



Finish & plate your dish:

Add the **cooked tofu, crisped rice cakes** and ¼ cup of **water** to the pan. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined and heated through. Remove from heat and season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **cashews** and **green tops of the scallions**. Enjoy!