Spicy Korean Rice Cakes with Broccoli, Tofu & Cashews

Tonight’s broccoli and tofu stir-fry showcases a delicious duo of Korean ingredients: tteok, a type of rice cake with a satisfying, chewy consistency, and gochujang, a traditional red chile paste. To lend the dish another special touch, we’re also using young ginger. Picked early, its rosy-hued skin reveals juicy texture and delicate, citrusy fragrance. (Chefs, cooking your tofu before cutting it into smaller pieces helps it soak up more of our flavorful 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
1 Scallion
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
Prep Time: 10 minutes | Cook Time: 30–40 minutes
Prepare the ingredients:
Wash and dry the fresh produce. Drain the tofu and cut in half horizontally. Cut the broccoli into bite-sized florets. Peel and mince the garlic and ginger. Cut off and discard the root end of the scallion; thinly slice on an angle, separating the white bottom and green top.

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, 7 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.

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.

Make the sauce:
Add the garlic, ginger, white bottom of the scallion 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.

Coat & cook the tofu:
Place the cornstarch on a plate. Thoroughly pat the tofu dry with paper towels; season with salt and pepper on both sides. Coat both sides of 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 and 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-wide pieces.

Finish & plate your dish:
Add the cooked tofu, crispy 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 top of the scallion. Enjoy!