

Spicy Shrimp & Korean Rice Cakes

with Cabbage & Furikake

Tonight's dish combines juicy shrimp with a beloved Korean ingredient: "tteok," or rice cakes, known for their signature chewy texture. To make the most of their unique consistency, we're cooking the rice cakes in two steps. First, a few minutes undisturbed in the pan creates an irresistibly crispy surface. Next, we're adding a bit of water to help soften them and bring out that delicious chewiness. Wrapped in a flavorful black bean, chile pepper and soy sauce, it makes for a warm and comforting meal on a cold night.

Blue Apron Wine Pairings

Westmount Pinot Gris, 2015

Asilomar Trail Riesling, 2014



Ingredients

10 Ounces Shrimp
6 Ounces Korean Rice Cakes
4 Ounces Green Cabbage
2 Scallions

Knock Knocks

2 Tablespoons Black Bean Sauce
2 Tablespoons Crème Fraîche
2 Tablespoons Soy Glaze
1 Tablespoon Sambal Oelek
1 Teaspoon Furikake

Makes: 2 servings

Prep Time: 5 minutes | **Cook Time:** 20–30 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Cut out and discard the cabbage core; roughly chop the leaves. Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.

2



Cook the cabbage:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **cabbage** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the cabbage is slightly softened. Add **¼ cup of water** and cook, stirring occasionally, 2 to 3 minutes, or until the cabbage has wilted and the water has cooked off. Transfer to a plate and set aside in a warm place. Wipe out the pan.

3



Cook the shrimp:

Pat the **shrimp** dry with paper towels; season with salt and pepper. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned shrimp in a single, even layer and cook, stirring occasionally, 3 to 4 minutes, or until the shrimp are opaque and cooked through. Transfer to the plate of **cooked cabbage**. Wipe out the pan.

4



Crisp & cook the rice cakes:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **rice cakes** in a single, even layer. Cook, without stirring, 4 to 5 minutes, or until lightly browned and crispy. Add **½ cup of water** and cook, stirring occasionally, 2 to 3 minutes, or until the rice cakes are tender and the water has cooked off.

5



Finish the rice cakes & plate your dish:

To the pan, add the **cooked shrimp** and **cabbage**, **black bean sauce**, **soy glaze** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until well combined and the rice cakes are coated. Turn off the heat and stir in the **crème fraîche**. Season with salt and pepper to taste. Divide the finished rice cakes between 2 dishes. Garnish with the **furikake** and **green tops of the scallions**. Enjoy!