

# Spicy Korean Rice Cakes

*with Yu Choy & Soft-Boiled Eggs*

Springy, delectably chewy rice cakes (or “tteok”) are a comfort food staple in Korea. For tonight’s exciting dish, we’re combining them with carrots and yu choy—sautéed for just a few minutes, to highlight their fresh flavors. We’re bringing it all together with a savory soy and black bean-based sauce, rounded out with a bit of hot red chile paste and cooling crème fraîche. A soft-boiled egg tops off each bowl with plenty of satisfying richness.

## Blue Apron Wine Pairings

Westmount Pinot Gris, 2015

Clayhouse Malvasia Bianca, 2015

Airfield Estates Chardonnay, 2015



## Ingredients

2 Cage-Free Farm Eggs  
½ Pound Korean Rice Cakes  
4 Cloves Garlic  
2 Carrots  
2 Scallions  
1 Bunch Yu Choy  
½ Bunch Garlic Chives

## Knick Knacks

2 Tablespoons Black Bean Sauce  
2 Tablespoons Crème Fraîche  
2 Tablespoons Sesame Oil  
2 Tablespoons Soy Glaze  
1 Tablespoon Gochujang

**Makes:** 2 servings

**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes



For cooking tips & tablet view, visit [blueapron.com/recipes/1075](https://blueapron.com/recipes/1075)

Recipe #1075



1



## Cook & peel the eggs:

Heat a medium pot of water to boiling on high. Once boiling, carefully add the **eggs** and cook for exactly 6 minutes. Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. When cool enough to handle, carefully peel the cooked eggs and season with salt and pepper; set aside in a warm place. Refill the pot with salted water and heat to boiling on high.

2



## Prepare the ingredients:

While the eggs cook, wash and dry the fresh produce. Peel and mince the garlic. Peel the carrots; thinly slice on an angle. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops. Cut off and discard the root ends of the yu choy; roughly chop the leaves and stems. Thinly slice the garlic chives.

3



## Cook the vegetables:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic, carrots and white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **yu choy** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Turn off the heat.

4



## Make the sauce:

While the vegetables cook, in a bowl, combine the **soy glaze, black bean sauce, sesame oil and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.

5



## Cook the rice cakes:

Add the **rice cakes** to the pot of boiling water. Cook 2 to 3 minutes, or until tender. Drain thoroughly.

6



## Finish & plate your dish:

Add the **cooked rice cakes and sauce** to the pan of **cooked vegetables**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until the rice cakes are thoroughly coated. Add the **crème fraîche and garlic chives**. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined. Season with salt and pepper to taste. Divide between 2 bowls. Top with the **seasoned eggs**. Garnish with the **green tops of the scallions**. Enjoy!