Sweet & Savory Korean Rice Cakes
with Plum, Yu Choy, & Garlic Chives

PREP TIME: 15 minutes
COOK TIME: 20-30 minutes
SERVINGS: 2

The star of this dish is a richly flavored sauce made from ginger, fresh jalapeño, and black bean sauce simmered together with a seasonal favorite: plum. (Breaking down the plum with a spoon as it cooks ensures the fruit’s delicate sweetness permeates the entire dish.) For a range of textures, we’re using the sauce to coat chewy rice cakes, shiitake mushrooms, and endive—a pleasantly bitter green whose tender crunch replicates traditional cabbage. A soft-boiled egg finishes each bowl off with a touch of richness.

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Ingredients

Knick Knacks:

½ lb KOREAN RICE CAKES
2 CAGE-FREE FARM EGGS
4 oz SHIITAKE MUSHROOMS
1 bunch YU CHOY
3 Tbsp ROASTED PEANUTS
2 Tbsp BLACK BEAN SAUCE
1 1-inch piece GINGER

1 JALAPEÑO PEPPER
1 PLUM
1 WHITE ENDIVE
½ bunch GARLIC CHIVES
2 Tbsp BUTTER
2 Tbsp CRÈME FRAÎCHE

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1 Prepare the ingredients:
- Heat a medium pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the mushroom stems; thinly slice the caps.
- Cut off and discard the root ends of the yu choy; cut into 2-inch pieces.
- Cut off and discard the root end of the endive; thinly slice crosswise.
- Peel and finely chop the ginger.
- Pit the plum; medium dice. Place in a bowl and season with salt.
- Cut the garlic chives into 1-inch pieces.
- Roughly chop the peanuts.
- Cut off and discard the stem end of the pepper. Halve lengthwise; remove and discard the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board after handling the pepper.

2 Cook & peel the eggs:
- Carefully add the eggs to the pot of boiling water. Cook for exactly 7 minutes. Drain and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. Transfer to a cutting board. Refill the pot with salted water; heat to boiling on high. When cool enough to handle, carefully peel the eggs; halve lengthwise. Season with salt and pepper.

3 Cook the vegetables:
- While the eggs cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the mushrooms and cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened. Add the yu choy; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the yu choy leaves have wilted. Add the endive; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened. Transfer to a bowl. Season with salt and pepper to taste. Wipe out the pan.

4 Make the sauce:
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the ginger, seasoned plum, and as much of the pepper as you'd like, depending on how spicy you’d like the dish to be; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened. Add ¾ cup of water; season with salt and pepper. Cook, stirring occasionally and gently smashing the plum with a spoon, 8 to 9 minutes, or until the plum has broken down. Add the black bean sauce and 2 tablespoons of water. Cook, stirring frequently, 1 to 2 minutes, or until combined. Turn off the heat. Season with salt and pepper to taste.

5 Cook & finish the rice cakes:
- Once the sauce has cooked for about 10 minutes, add the rice cakes to the pot of boiling water. Cook 2 to 3 minutes, or until tender. Reserving ½ cup of the rice cake cooking water, drain thoroughly. Transfer to the pan of sauce; add the cooked vegetables, crème fraîche, butter, half the garlic chives, and half the reserved rice cake cooking water. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until coated and thoroughly combined. (If the sauce seems dry, gradually add the remaining rice cake cooking water to achieve your desired consistency.) Turn off the heat; season with salt and pepper to taste.

6 Plate your dish:
- Divide the finished rice cakes between 2 bowls. Top with the seasoned eggs. Garnish with the peanuts and remaining garlic chives. Enjoy!