

Sweet & Savory Korean Rice Cakes

with Plum, Yu Choy, & Garlic Chives

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

The star of this dish is a deeply flavorful sauce of ginger, jalapeño, and fermented black beans, all simmered with a seasonal favorite: fresh plum. (Breaking down the plum with a spoon as it cooks ensures the fruit's delicate sweetness will permeate the entire dish.) We're using the sauce to coat delightfully chewy Korean rice cakes, mushrooms, and endive—a pleasantly bitter green with crisp texture. A soft-boiled egg finishes each bowl off with a touch of richness. (Chefs, your plum may have red or yellow flesh.)



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Ingredients



1/2 lb
KOREAN RICE
CAKES



2
CAGE-FREE
FARM EGGS



4 oz
SHIITAKE
MUSHROOMS



1 bunch
YU CHOY



1/2 bunch
GARLIC CHIVES



1
PLUM



1
WHITE ENDIVE

KNICK KNACKS:



3 Tbsp
ROASTED
PEANUTS



2 Tbsp
BLACK BEAN
SAUCE



1 1-inch piece
GINGER



2 Tbsp
BUTTER



2 Tbsp
CRÈME FRAÎCHE



1
JALAPEÑO PEPPER



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1 Prepare the ingredients:

- ☐ Heat a medium pot of 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 and medium dice the plum. 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. Refill the pot with salted water; heat to boiling on high. When cool enough to handle, carefully peel the cooked eggs.

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**; cook, stirring occasionally, 3 to 4 minutes, or until lightly browned. Add the **yu choy**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until 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.



4 Make the sauce:

- ☐ In the same pan, heat 1 teaspoon 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:

- ☐ Transfer the **peeled eggs** to a cutting board and halve lengthwise; season with salt and pepper. Divide the **finished rice cakes** between 2 dishes. Top with the seasoned eggs. Garnish with the **peanuts** and **remaining garlic chives**. Enjoy!