

Soy-Glazed Pork & Rice Cakes

with Bok Choy & Marinated Green Beans

TIME: 35-45 minutes

SERVINGS: 4

This recipe is a late-summer take on one of our favorite dishes: tteokbokki, starring chewy Korean rice cakes. Sautéed bok choy and eggplant lighten up our hearty base of pork and rice cakes, while a soy and black bean sauce brings it all together with savory flavor and a touch of heat. For a refreshing counterpoint, we're topping off each bowl with crisp, ginger-marinated green beans.



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Ingredients



1 1/8 lbs
GROUND PORK



1 lb
KOREAN RICE
CAKES



6 oz
GREEN BEANS



2
SCALLIONS



1/2 lb
BABY BOK CHOY



1
EGGPLANT

KNICK KNACKS:



2 Tbsps
CRÈME FRAÎCHE



2 Tbsps
SOY GLAZE



1 Tbsp
SESAME OIL



1 1/2 Tbsps
GOCHUJANG



1 1-inch piece
GINGER



1/4 cup
BLACK BEAN
SAUCE



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1 Prepare the ingredients & make the sauce:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the stem ends of the green beans. Cut into 1-inch pieces.
- ☐ Peel and finely chop the ginger.
- ☐ Medium dice the eggplant.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Cut off and discard the root ends of the bok choy; roughly chop.
- ☐ In a bowl, combine the **soy glaze**, **black bean sauce**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



2 Cook & marinate the green beans:

- ☐ Fill a medium bowl with ice water; add a **pinch of salt** and set aside. Add the **green beans** to the pot of boiling water. Cook 2 to 3 minutes, or until bright green and slightly softened. Leaving the pot of water boiling, using a slotted spoon or strainer, immediately transfer the cooked green beans to the bowl of ice water. Let stand until cool; drain thoroughly and pat dry with paper towels. Wipe out the bowl.
- ☐ In the same bowl, combine the cooled green beans, **half the ginger**, and **half the sesame oil**; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

3 Cook the pork:

- ☐ While the green beans marinate, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **ground pork** (removing and discarding the paper lining from the bottom); season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 6 to 8 minutes, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.

4 Cook the vegetables & finish the pork:

- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **eggplant** in a single layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper. Add the **white bottoms of the scallions** and **remaining ginger**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **cooked pork**, **bok choy**, **sauce**, and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly thickened and thoroughly combined.



5 Cook the rice cakes:

- ☐ While the vegetables cook, add the **rice cakes** to the same pot of boiling water. Cook 2 to 3 minutes, or until tender. Drain thoroughly.

6 Finish the rice cakes & serve your dish:

- ☐ Add the **cooked rice cakes** to the pan of vegetables and pork. Cook, stirring occasionally, 1 to 2 minutes, or until heated through and thoroughly combined.
- ☐ Turn off the heat; stir in the **crème fraîche** and **remaining sesame oil**. Season with salt and pepper to taste.
- ☐ Divide among 4 dishes. Top with the **marinated green beans** (including any liquid). Garnish with the **green tops of the scallions**. Enjoy!