

# Korean Pork & Rice Cakes

with Bok Choy

2 SERVINGS

15-25 MINS

 **Blue Apron**  
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Tteokbokki is a classic preparation of Korean rice cakes, a staple of the cuisine. Our quick-cooking take, made with hearty pork, gets a lift from bok choy, whose crisp texture perfectly contrasts the tender bite of the rice cakes.

## Ingredients

-  10 oz Ground Pork
-  ½ lb Rice Cakes
-  10 oz Baby Bok Choy
-  2 Tbsps Crème Fraîche
-  3 Tbsps Savory Black Bean-Chile Sauce
-  ⅓ cup Asian-Style Sautéed Aromatics



Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory.  
[blueapron.com/wine](https://blueapron.com/wine)

### 1 Prepare the bok choy

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the **bok choy**; cut off and discard the root ends, then roughly chop.



### 2 Brown the pork

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 6 minutes, or until browned.
- Carefully add **half the sautéed aromatics** (you will have extra). Cook, stirring frequently, 1 to 2 minutes, or until combined.



### 3 Cook the bok choy & sauce

- To the pan, add the **chopped bok choy, black bean-chile sauce** (carefully, as the liquid may splatter), and **1 tablespoon of water**. Cook, stirring occasionally, 3 to 4 minutes, or until most of the liquid has cooked off and the pork is cooked through.
- Turn off the heat.



### 4 Cook the rice cakes

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



### 5 Finish & serve your dish

- Add the **cooked rice cakes** and **crème fraîche** to the pan of **cooked pork and bok choy**. Stir to thoroughly combine.
- Taste, then season with salt and pepper if desired. Enjoy!



#### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 800, Total Carbohydrates: 76g, Dietary Fiber: 3g, Added Sugars: 8g, Total Fat: 40g, Saturated Fat: 14g, Protein: 33g, Sodium: 1300mg.

\*\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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