

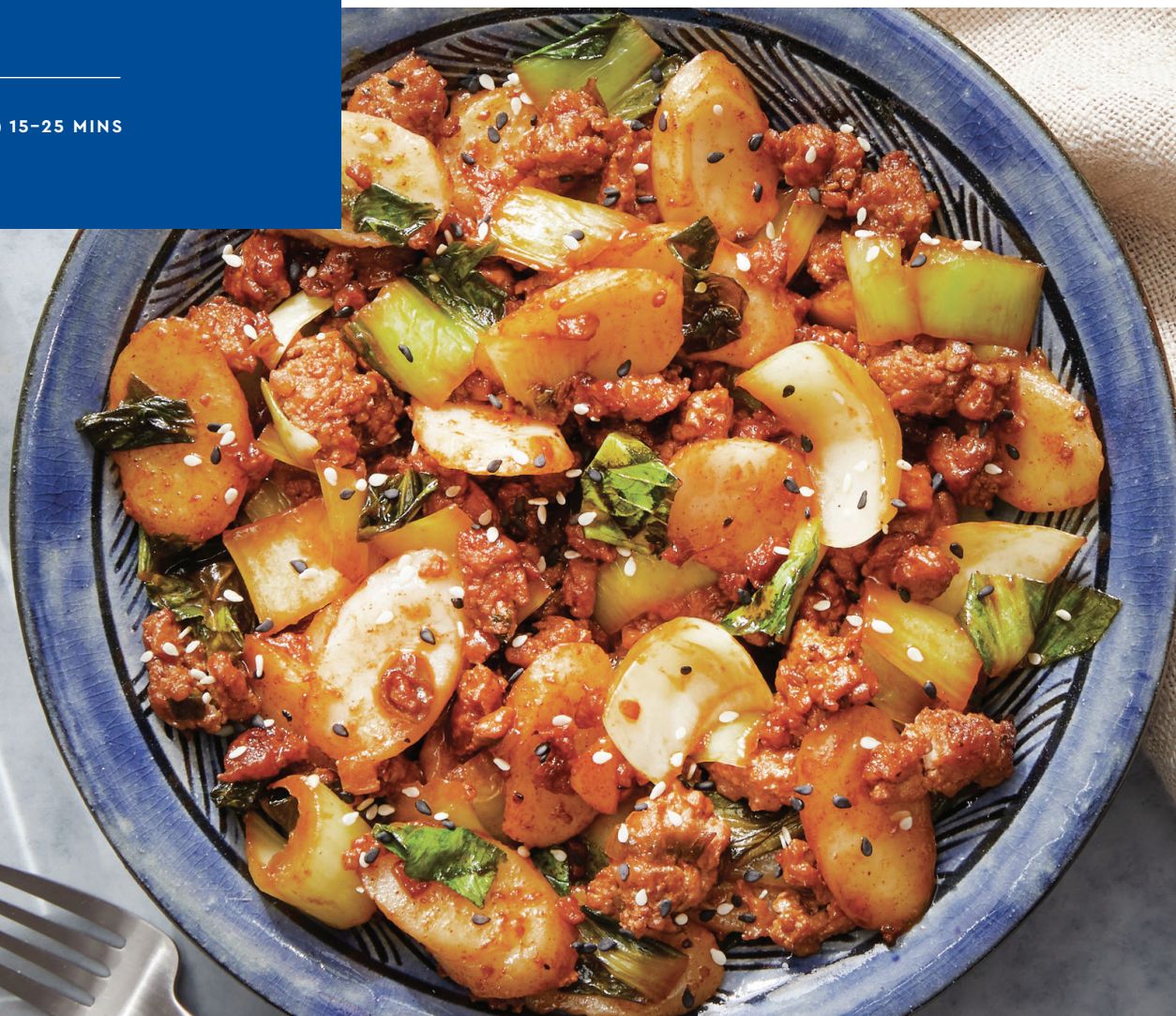
Korean Pork & Rice Cakes

with Bok Choy

4 SERVINGS

15-25 MINS

 **Blue Apron**
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Ingredients



18 oz Ground Pork



2 Tbsps Crème
Fraîche



1 tsp Black & White
Sesame Seeds



1 lb Rice Cakes



$\frac{1}{3}$ cup Savory
Black Bean-Chile
Sauce



15 oz Baby Bok Choy



$\frac{1}{3}$ cup Asian-Style
Sautéed Aromatics



Serve with Blue Apron
wine that has this symbol
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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 the stems and leaves.



2 Brown the pork

- In a large pan (nonstick, if you have one), heat the **sautéed aromatics** 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.



3 Add the bok choy

- To the pan, add the **chopped bok choy**, **black bean-chile sauce**, and **2 tablespoons of water**. Cook, stirring occasionally, 3 to 4 minutes, or until the bok choy is softened and the pork is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



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.
- Serve the **finished pork and rice cakes** garnished with the **sesame seeds**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 720, Total Carbohydrates: 75g, Dietary Fiber: 3g, Added Sugars: 8g, Total Fat: 33g, Saturated Fat: 11g, Protein: 30g, Sodium: 1250mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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