

# Spicy Korean Pork & Rice Cakes

with Bok Choy

**TIME:** 20-30 minutes

**SERVINGS:** 4

In this crowd-pleasing dish, a few pantry staples transform into the spicy, savory sauce that brings together ground pork, bok choy, and delightfully chewy rice cakes.

## MATCH YOUR BLUE APRON WINE



Fruity & Savory

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## Ingredients



1 1/8 lbs  
GROUND PORK



1 lb  
KOREAN RICE CAKES



2 cloves  
GARLIC



1/2 lb  
BABY BOK CHOY



1/2 bunch  
GARLIC CHIVES



2 Tbsps  
SOY GLAZE



1 1/2 Tbsps  
GOCHUJANG



1 1-inch piece  
GINGER



1/4 cup  
BLACK BEAN  
SAUCE



1/4 cup  
CRÈME FRAÎCHE



1



2



3



4



5



6



## 1 Prepare the ingredients:

- Heat a large pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Peel and finely chop the **ginger**.
- Peel and roughly chop the **garlic**.
- Cut off and discard the root end of the **bok choy**; roughly chop the leaves and stems, keeping them separate.
- Thinly slice the **garlic chives**.

## 2 Brown the pork:

- In a large pan, heat 2 teaspoons of olive oil on medium 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, 4 to 6 minutes, or until lightly browned.

## 3 Add the aromatics:

- Add the **chopped ginger** and **chopped garlic** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and the pork is cooked through.

## 4 Add the bok choy & make the sauce:

- Add the **chopped bok choy stems**, **soy glaze**, **black bean sauce**, **½ cup of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 3 to 4 minutes, or until the liquid has thickened. Turn off the heat. Season with salt and pepper to taste.

## 5 Cook the rice cakes:

- While the sauce cooks, add the **rice cakes** to the pot of boiling water and cook 2 to 3 minutes, or until tender. Drain thoroughly.

## 6 Finish & serve your dish:

- Add the **cooked rice cakes** and **chopped bok choy leaves** to the pan of **cooked pork and sauce**; season with salt and pepper. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until the rice cakes are thoroughly coated and the bok choy leaves are slightly wilted.
- Turn off the heat; stir in the **crème fraîche** and **half the sliced garlic chives**. Season with salt and pepper to taste. Garnish the finished rice cakes with the **remaining sliced garlic chives**. Enjoy!