

# 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. Crème fraîche stirred into the saucy pork and rice cakes adds cooling to spicy gochujang, a favorite Korean red chile paste.

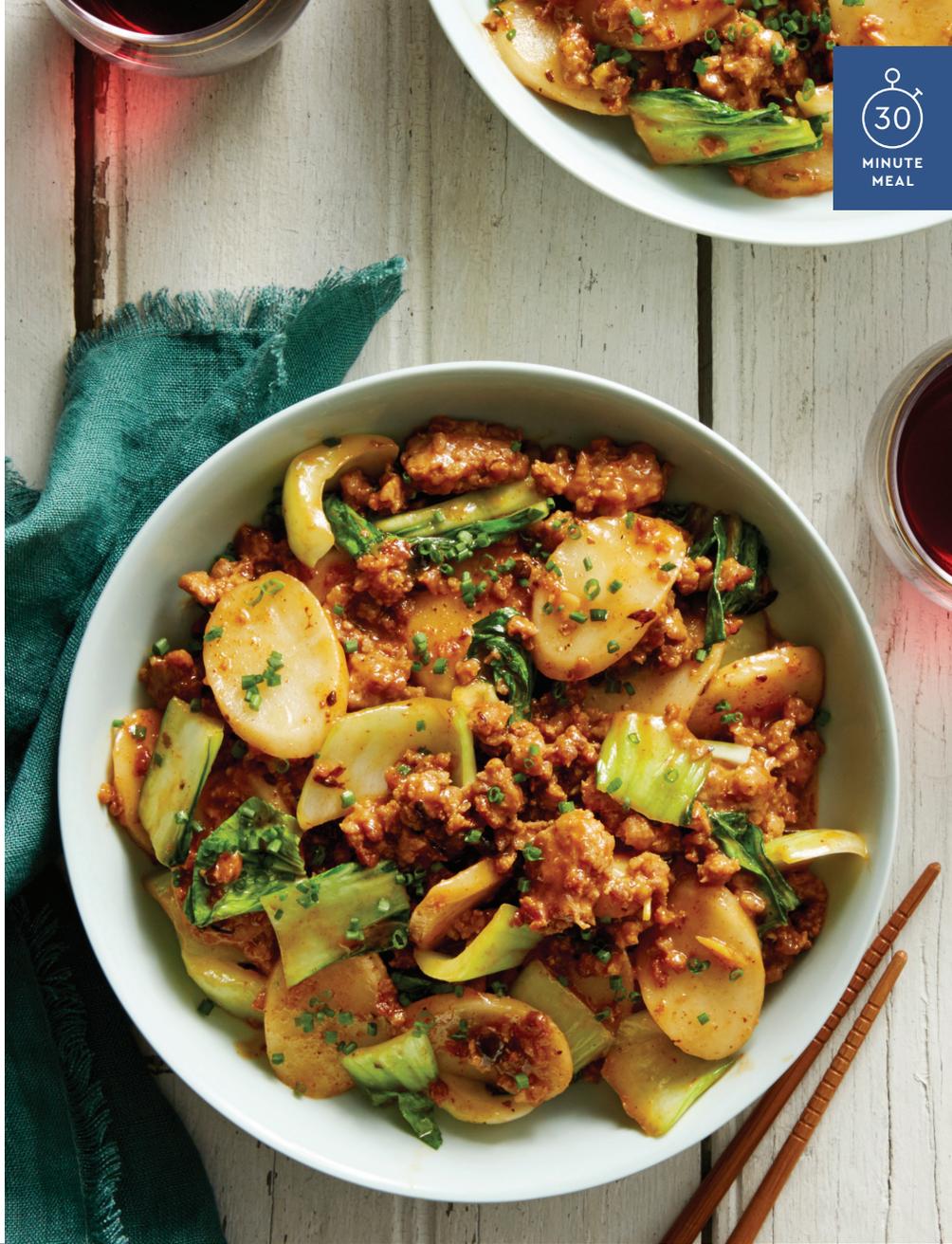


## MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



30  
MINUTE  
MEAL

## Ingredients



1 1/4 lbs  
GROUND PORK



1 lb  
KOREAN RICE  
CAKES



2 cloves  
GARLIC



2 heads  
BABY BOK CHOY



1 bunch  
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



Download our iOS or Android app to watch how-to videos, manage your account, and track your deliveries.



### 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 **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 Make the sauce:

- To the pan, add the **chopped bok choy stems**, **soy glaze**, **black bean sauce**,  $\frac{1}{2}$  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 chives**. Season with salt and pepper to taste. Garnish the finished rice cakes with the **remaining sliced chives**. Enjoy!

