

Spicy Pork & Korean Rice Cakes

with Baby Bok Choy

TIME: 20-30 minutes

SERVINGS: 2

Inspired by Korean tteokbokki, this easy, quick-cooking recipe combines ground pork and deliciously chewy rice cakes in a spicy, savory sauce.

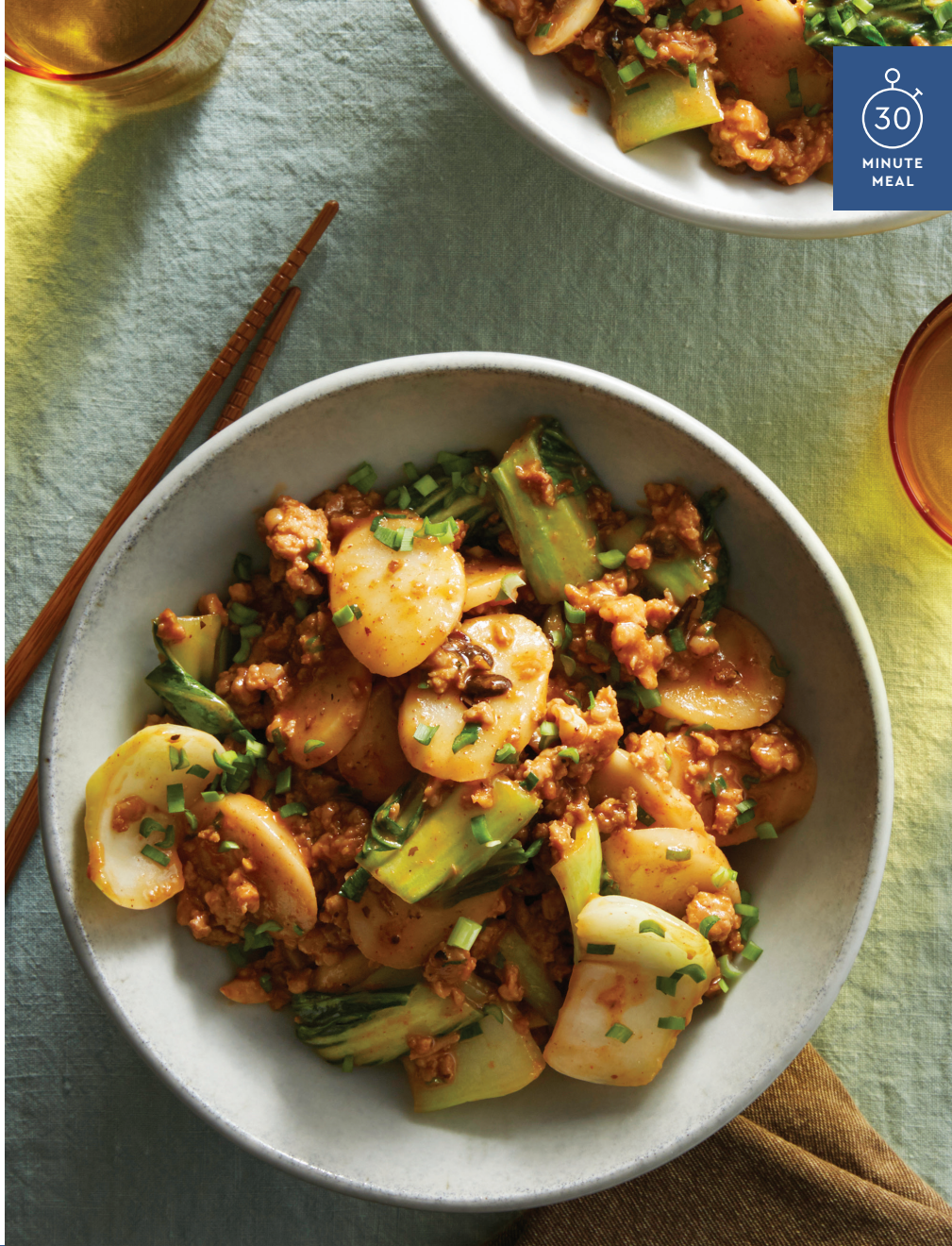


MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND PORK



1/2 lb
KOREAN RICE
CAKES



2 cloves
GARLIC



1 head
BABY BOK CHOY



1/2 bunch
GARLIC CHIVES

KNICK KNACKS:



1 1-inch piece
GINGER



1 Tbsp
SOY GLAZE



1 Tbsp
GOCHUJANG



2 Tbsps
BLACK BEAN
SAUCE



2 Tbsps
CRÈME FRAÎCHE



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



1 Prepare the ingredients & make the sauce:

- ☐ Heat a medium 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, separating the stems and leaves.
- ☐ Thinly slice the **garlic chives**.
- ☐ In a bowl, combine the **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.

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

4 Add the sauce & bok choy:

- ☐ Add the **sauce** and **chopped bok choy stems** to the pan. Cook, stirring occasionally, 3 to 4 minutes, or until the sauce has thickened; 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; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until coated and the 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 pork and rice cakes with the **remaining sliced garlic chives**. Enjoy!

