

Korean Rice Cakes & Shrimp

with Cabbage & Black Bean Sauce

TIME: 25-35 minutes

SERVINGS: 4

Inspired by Korean tteokbokki, this dish combines crisp shrimp and chewy rice cakes in a savory, sweet, and mildly spicy sauce.



MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



30
MINUTE
MEAL

Ingredients



1 1/2 lbs
SHRIMP



1 lb
RICE CAKES



2 cloves
GARLIC



3 Tbsps
SOY GLAZE



2 Tbsps
BLACK BEAN
SAUCE



2
SCALLIONS



1 1-inch piece
GINGER



1 lb
CABBAGE



1 Tbsp
GOCHUJANG



2 Tbsps
CRÈME FRAÎCHE

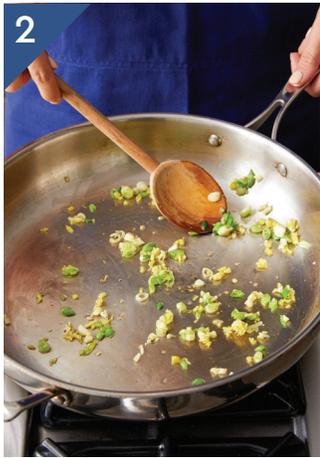


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1 Prepare the ingredients & make the sauce:

- Fill a medium pot with water and add a **pinch of salt**. Heat 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 ends of the **scallions**; thinly slice, separating the white bottoms and green tops.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- In a bowl, combine the **soy glaze, black bean sauce, ¼ 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 Cook the aromatics:

- In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **chopped ginger and garlic** and **sliced white bottoms of the scallions**. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant.



3 Add the shrimp:

- While the aromatics cook, pat the **shrimp** dry with paper towels; season with salt and pepper.
- Add the seasoned shrimp to the pan and cook, stirring occasionally, 1 to 2 minutes, or until slightly opaque.



4 Add the cabbage & sauce:

- Add the **sliced cabbage** to the pan; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted.
- Add the **sauce** and cook, stirring occasionally, 1 to 2 minutes, or until slightly thickened and the shrimp are opaque and cooked through. Turn off the heat.

5 Cook the rice cakes:

- While the cabbage 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** to the pan of **cooked shrimp and cabbage**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until coated.
- Turn off the heat and stir in the **crème fraîche**. Season with salt and pepper to taste.
- Garnish the finished shrimp, cabbage, and rice cakes with the **sliced green tops of the scallions**. Enjoy!

