

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 1/8 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



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:

- ☐ 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!

