

Korean Tteok & Spicy Pork “Ragù”

with Baby Bok Choy

Korean tteok, or steamed rice cakes, can be prepared in countless ways. They can star in gourmet dishes served at celebrations, or in simpler ones enjoyed as daily comfort food. In this recipe, we’re using tteok just like pasta. After boiling the rice cakes until tender, we’re tossing them with a Korean-style “ragù” of ground pork simmered in an aromatic, spiced sauce. With tender baby bok choy, this uniquely flavorful meal is perfect for any occasion.



Ingredients

- 10 Ounces Ground Pork
- ½ Pound Korean Rice Cakes
- 4 Ounces Baby Bok Choy
- 1 Bunch Garlic Chives
- 1 Yellow Onion

Knick Knacks

- 2 Tablespoons Black Bean Sauce
- 2 Tablespoons Crème Fraîche
- 1 1-Inch Piece Ginger
- 1 Tablespoon Gochujang
- 1 Tablespoon Soy Glaze

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 20 to 30 min



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/520

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Trim off and discard the root ends of the bok choy; roughly chop. Peel and mince the ginger. Thinly slice the garlic chives. Peel and small dice the onion.

2



Cook the pork:

In a large pan (nonstick, if you have one), heat 2 teaspoons of oil on medium until hot. Add the **ground pork**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until browned and cooked through.

3



Add the aromatics:

To the pan of pork, add the **ginger, onion** and **half the garlic chives**. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant.

4



Finish the ragù:

To the pan of pork and aromatics, add the **bok choy, soy glaze, black bean sauce, crème fraîche, 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. Simmer, stirring occasionally, 4 to 6 minutes, or until the sauce has thickened.

5



Cook & add the rice cakes:

While the ragù simmers, add the **rice cakes** to the pot of boiling water. Cook 2 to 3 minutes, or until tender. Drain thoroughly and transfer to the pan of ragù; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the rice cakes are thoroughly coated. Remove from heat and season with salt and pepper to taste.

6



Serve your dish:

Divide the **finished ragù and rice cakes** between 2 dishes. Garnish with the **remaining garlic chives**. Enjoy!