

Korean Rice Cakes

with Shiitake Mushrooms, Napa Cabbage & Tatsoi

Korean rice cakes (also called tteok) are made from a special kind of rice. This rice becomes sticky after being steamed, making it perfect for kneading and shaping. For tteok, the rice is rolled and cut into thin rounds. It has a springy, unique consistency and is popular at celebrations and casual tables alike. In this dish, you'll serve the rice cakes with earthy shiitake mushrooms, napa cabbage and tatsoi, a mustard relative with a slightly peppery kick.



Ingredients

- 10 Ounces Korean Rice Cakes
- 4 Ounces Shiitake Mushrooms
- 3 Scallions
- 3 Cloves Garlic
- ½ Pound Napa Cabbage
- ¼ Pound Tatsoi

Knick Knacks

- 2 Teaspoons Black & White Sesame Seeds
- 1 1-Inch Piece Ginger
- 1 Tablespoon Gochujang
- ¼ Cup Garlic Black Bean Sauce
- ¼ Cup Sweet Soy Sauce

Makes 2 Servings

About 500 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Remove and discard the mushroom stems; thinly slice the caps. Cut off and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops. Peel and mince the garlic and ginger. Cut out and discard the core of the cabbage; thinly slice the leaves. Cut off and discard the root ends of the tatsoi; separate the leaves.

2



Brown the mushrooms:

In a large pan (nonstick, if you have one), heat 2 teaspoons of oil on medium-high until hot. Add the **mushrooms**. Cook, stirring occasionally, 4 to 6 minutes, or until browned.

3



Cook the vegetables:

To the pan of mushrooms, add the **garlic, ginger** and **white bottoms of the scallions**. Cook, stirring occasionally, 2 to 3 minutes, or until fragrant. Add the **cabbage, tatsoi** and **2 tablespoons of water**; season with salt and pepper. Cook, stirring frequently, 4 to 6 minutes, or until the tatsoi has wilted.

4



Cook the rice cakes:

While the vegetables cook, add the **rice cakes** to the pot of boiling water. Cook, stirring occasionally, 2 to 3 minutes, or until slightly tender. Reserve **¼ cup of the rice cake cooking water**; thoroughly drain the rice cakes and return to the pot. Set aside in a warm place.

5



Make the sauce:

To the pan of vegetables, add the **garlic black bean sauce, reserved rice cake cooking water, sweet soy sauce** and as much of the **gochujang** as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 3 to 4 minutes, or until the sauce is slightly reduced in volume. Add the **cooked rice cakes**. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly coated. Remove from heat.

6



Plate your dish:

Divide the **finished vegetables, rice cakes and sauce** between 2 dishes. Garnish with the **green tops of the scallions** and **black and white sesame seeds**. Enjoy!