



Korean Rice Cake & Veggie Stir-Fry

with Gochujang Glaze



ca. 20min



2 Servings

Soft and chewy Korean rice cakes mix with an array of fresh vegetables in this quick vegan stir-fry. We brown the texturally irresistible rice cakes before tossing them with baby bok choy, snap peas, bell peppers, and scallions. An addictive umami-rich sauce of gochujang and miso paste gets soaked up by the rice cakes and gives the dish a touch of heat.

What we send

- 2 scallions
- ½ lb baby bok choy
- 1 bell pepper
- 4 oz snap peas
- 7 oz rice cakes
- 2 (1 oz) gochujang ²
- 0.63 oz miso paste ²
- ¼ oz pkt toasted sesame seeds ¹

What you need

- 2 tablespoons neutral oil
- kosher salt & ground pepper
- ¼ teaspoon sugar
- ¼ teaspoon apple cider vinegar

Tools

- medium nonstick skillet

Allergens

Sesame (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 16g, Carbs 74g, Protein 10g



1. Prep ingredients

Thinly slice **scallions**, keeping light greens and whites separate from dark greens. Trim ends from **bok choy**, then quarter lengthwise and rinse well under cold water to remove any grit; cut into 1½-inch segments. Halve **pepper**, remove stems and seeds and thinly slice. Halve **snap peas**, if desired. Carefully peel apart **rice cakes**.



4. Steam bok choy

Add **bok choy** and **snap peas** to skillet; stir to combine. Add **¼ cup water**, cover skillet, reduce heat to medium, and cook until **rice cakes** are cooked through and chewy-tender, and bok choy is bright green and tender-crisp, 2-3 minutes. If not cooked through and water has evaporated, add 2 tablespoons water, cover, and cook for another minute.



2. Cook peppers

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **peppers** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until tender and just starting to brown, 4-6 minutes. Transfer to a bowl.

Meanwhile, stir to combine **gochujang**, **miso**, **2 tablespoons water**, and **¼ teaspoon each of sugar and vinegar**. Set aside until step 5.



5. Build sauce

Remove cover and add **sauce mixture** and **peppers** to skillet (it's okay if there is a little water remaining in skillet). Cook, stirring frequently, until **sauce** has reduced and glazes everything, 1-2 minutes. If **rice cakes** stick together, gently pull them apart. Remove from heat. Taste, and season with additional **salt**, if necessary.



3. Brown rice cakes

Heat **1 tablespoon oil** in same skillet over medium-high. Add **rice cakes**; cook, stirring occasionally, until lightly browned in spots, 2-3 minutes. Stir in **scallion whites and light greens** and cook until fragrant, about 1 minute.



6. Finish & serve

Divide **stir-fry** between bowls and garnish with **sesame seeds** and **dark scallion greens**. Enjoy!