



## Spicy Pork Tteokbokki

with Brussels Sprouts & Mozzarella



30min



2 Servings



### What we send

- 10 oz pkg ground pork
- 7 oz rice cake
- 2 oz gochujang <sup>6</sup>
- 1 pkt chicken broth concentrate
- ½ oz tamari <sup>6</sup>
- 1 oz scallions
- 3¾ oz mozzarella <sup>7</sup>
- ½ lb Brussels sprouts
- ¼ oz cornstarch

### What you need

- kosher salt & ground pepper
- neutral oil
- sugar

### Tools

- 10" cast iron or ovenproof skillet

### Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 0kcal



### 1. Prep ingredients

Preheat oven to broil with rack in the top position. In a medium bowl, cover rice cakes with warm water and soak for at least 5 minutes. Carefully peel apart rice cakes then drain and pat dry. Trim Brussels sprouts, remove any outer leaves if necessary. Halve, then thinly slice crosswise. Trim scallions then thinly slice.



### 4. Cook sprouts & pork

Heat 1 tablespoon oil in same skillet over high. Add Brussels sprouts and cook, stirring occasionally, until deeply browned, 3-5 minutes. Season lightly with salt and pepper; transfer to plate with rice cakes. Add 1 tablespoon oil and pork to skillet; use a spatula to break into smaller pieces. Cook until pork is browned and cooked through, 3-5 minutes. Season with salt and pepper.



### 2. Make sauce

In a small bowl, whisk together gochujang (use half for less spice), tamari, chicken broth concentrate, cornstarch, 2 tablespoons sugar, and 1 cup water until smooth.



### 5. Add sauce

Add rice cakes, Brussels sprouts, and sauce mixture to skillet. Bring to a boil over high heat and cook for 1-2 minutes until sauce is thickened and coats the back of a spoon. Tear mozzarella into ½-inch pieces and evenly scatter over skillet.



### 3. Brown rice cakes

Heat 2 tablespoons oil in a medium heavy skillet (preferably cast-iron) over medium-high. Add rice cakes and cook, stirring occasionally, until chewy and browned in spots, about 5 minutes. (It's okay if rice cakes stick together, they can easily be pulled apart.) Transfer to plate.



### 6. Broil & serve

Broil skillet on top rack until cheese is melted and browned in spots, 2-3 minutes (watch carefully as broilers vary). Remove skillet from oven and sprinkle with sliced scallions. Divide rice cakes between bowls and serve. Enjoy!