



Pork & Korean Rice Cake Stir-fry

with Napa Cabbage & Gochujang



20-30min



2 Servings

Korean rice cakes are one of our favorite pantry ingredients! The flattened, oval cakes are made from ground white rice and have a delightful toothsome chew. Here we combine the rice cakes with gochujang-spiced Napa cabbage, crisp snow peas, and ground pork. Fresh scallions and toasted sesame seeds on top before serving add another layer of texture and flavor to this speedy Korean-style stir-fry.

What we send

- garlic
- 1 head Napa cabbage
- 1 oz scallions
- 4 oz snow peas
- 7 oz rice cakes
- 1 oz gochujang ^{1,6,12}
- 10 oz pkg ground pork
- ½ oz tamari soy sauce ⁶
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- medium pot
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 25g, Carbs 63g, Protein 37g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **1 teaspoon garlic**. Halve **cabbage**; cut half crosswise into 1-inch pieces (save rest for own use). Trim **scallions**, then thinly slice. Cut **snow peas** crosswise into thirds. Add **rice cakes** to boiling water; cook, stirring, until just warmed through, 2-3 minutes. Drain rice cakes, rinse under cool water, and drain again.



4. Brown pork

Heat **2 teaspoons oil** in same skillet over medium-high. Add **pork** and **chopped garlic**. Season with **salt** and **pepper**. Cook, breaking meat up into smaller pieces, until pork is cooked through, about 5 minutes. Stir in **tamari** and cook until it coats pork, about 30 seconds. Transfer pork to a bowl.



2. Season cabbage

In a medium bowl, whisk to combine **half of the gochujang** (or all, depending on heat preference), **1 tablespoon each of oil and vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**. Add **cabbage pieces** and **half of the scallions**. Use your hands to gently squeeze cabbage until it's coated in gochujang and slightly wilted. Set aside until step 5.



5. Stir-fry veggies

Heat **1 teaspoon oil** in same skillet over medium-high. Add **cabbage and any juices** and **snow peas**. Cook, stirring, until veggies are crisp-tender, about 2 minutes.



3. Stir-fry rice cakes

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **rice cakes** and cook, stirring occasionally, until rice cakes are chewy and browned in spots, about 5 minutes. (Rice cakes may stick together a bit, and that's okay. They can easily be pulled apart.) Transfer to plate. Wipe out skillet.



6. Finish & serve

Add **rice cakes**, **pork**, and **half of the sesame seeds** to skillet with **veggies**. Cook, stirring, until pork and rice cakes are warmed through, about 1 minute. Garnish with **remaining sesame seeds and scallions**. Enjoy!