



Spicy Pork Tteokbokki

with Brussels Sprouts & Mozzarella



30min



2 Servings

Tteokbokki (tuk-bow-kee) is a popular Korean dish made of rice cakes in a spicy sauce. Our version amps it up by adding pan-roasted Brussels sprouts, ground pork, and melted mozzarella. This is a textural paradise! We simmer the chewy rice cakes in a warming gochujang sauce (Korean chili paste), where the flavors meld together. Gooley, stretchy cheese tops everything. You'll keep coming back for one more bite—until it's gone!

What we send

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

What you need

- sugar
- neutral oil
- kosher salt & ground pepper

Tools

- medium ovenproof skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 960kcal, Fat 46g, Carbs 89g, Protein 50g



1. Prep ingredients

Preheat broiler with a 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 and thinly slice crosswise. Trim **scallions**, then thinly slice.



4. Cook veggies & pork

Heat **1 tablespoon oil** in same skillet over high. Add **Brussels sprouts**; cook, stirring, 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; break into smaller pieces. Cook until pork is browned and cooked through, 3–5 minutes. Season to taste with **salt** and **pepper**.



2. Make sauce

In a small bowl, whisk to combine **all of the gochujang** (or less depending on heat preference), **tamari**, **chicken broth concentrate**, **cornstarch**, **1 cup water**, and **2 tablespoons sugar** until smooth.



5. Add sauce

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



3. Brown rice cakes

Heat **2 tablespoons oil** in a medium ovenproof 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 ok 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). Carefully remove skillet from oven and sprinkle with **sliced scallions**. Spoon **rice cakes** into bowls and serve. Enjoy!