

DINNERLY



Cheesy Pork Tteokbokki (Spicy Rice Cakes)

with Mozzarella



20-30min



2 Servings

This one skillet meal will introduce some serious flavor into your busy weeknight rotation. Our version of tteokbokki, a beloved Korean street food, makes the most of chewy rice cakes with a spicy tomato sauce and savory ground pork. Did you think we'd forget the cheese? Of course not! Goopy mozzarella is the perfect topping before it broils all together in the oven. We've got you covered!

WHAT WE SEND

- 3¾ oz mozzarella ⁷
- 2 scallions
- ¼ oz hondashi ⁴
- 10 oz pkg ground pork
- 1 oz gochujang ⁶
- 8 oz tomato sauce
- 7 oz rice cakes
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- sugar

TOOLS

- box grater
- medium ovenproof skillet (preferably cast-iron)

ALLERGENS

Fish (4), Soy (6), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 26g, Carbs 70g,
Protein 46g



1. Prep ingredients

Coarsely grate **mozzarella** on the large holes of a box grater.

Thinly slice **scallions**, keeping dark greens separate.

In a liquid measuring cup, combine **1 teaspoon hondashi** with **1 cup water**.



2. Cook pork

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add **pork** and season with **a pinch each of salt and pepper**. Cook, breaking up into smaller pieces, until well browned and cooked through, 5–7 minutes.



3. Build sauce

Preheat broiler with a rack in the upper third.

To skillet with **pork**, add **half of the gochujang** (or all depending on heat preference) and **scallion whites and light greens**. Cook until fragrant, about 30 seconds. Add **tomato sauce, dashi mixture**, and **2 teaspoons sugar**. Bring to a simmer. Season to taste with **salt and pepper**.



4. Cook rice cakes & serve

Stir in **rice cakes** and cook over medium heat, stirring frequently, until rice cakes are tender but still chewy and sauce is reduced, about 5 minutes. Off heat, top with **mozzarella**. Broil on upper oven rack until cheese is just melted, 1–3 minutes. Let rest for 3 minutes.

Serve **tteokbokki** garnished with **scallion dark greens** and **sesame seeds**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!