



Korean Rice Cake & Beef Stir-Fry

with Gochujang Glaze



ca. 20min



2 Servings

Soft and chewy Korean rice cakes mix with an array of fresh vegetables and beef strips in this quick 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
- 10 oz pkg beef strips
- 2 (1 oz) gochujang ⁶
- 0.63 oz miso paste ⁶
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

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

Tools

- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 22g, Carbs 74g, Protein 32g



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. Thinly slice **pepper** into strips. Trim **snap peas**.

Carefully peel apart **rice cakes**. Pat **beef** dry and season with **salt** and **pepper**.



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 beef & peppers

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **beef, peppers** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until beef is tender and peppers begin 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, beef**, 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!