



## Korean Rice Cake & Pork Stir-Fry

with Gochujang Glaze



ca. 20min



2 Servings

Soft and chewy Korean rice cakes mix with an array of fresh vegetables and pork 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 pork strips
- 2 (1 oz) gochujang <sup>6</sup>
- 0.63 oz miso paste <sup>6</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## 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 760kcal, Fat 26g, Carbs 74g, Protein 38g



### 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 pieces. Thinly slice **pepper**. Halve **snap peas**, if desired.

Carefully peel apart **rice cakes**. Pat **pork** 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 peppers

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **peppers** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until tender and just starting 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**, **pork**, 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. Cook pork & rice cakes

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork** and cook until browned, 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to bowl.

Add **1 tablespoon oil** to same skillet. Add **rice cakes**; cook, stirring occasionally, until lightly browned in spots, 2-3 minutes. Stir in **scallion whites** and **light greens**; cook until fragrant, 1 minute.



### 6. Finish & serve

Divide **stir-fry** between bowls and garnish with **sesame seeds** and **dark scallion greens**. Enjoy!