



Pork Zhajiang Rice Cakes

with Cucumbers & Radish



40-50min



2 Servings

Give us saucy rice cakes any day of the week! Savory ground pork combines with an umami-rich blend of miso, hoisin, tamari, and mirin before simmering alongside chewy rice cakes and a touch of sesame oil. We top it all off with the refreshing crunch of cucumber, radish, and scallions.

What we send

- 1 cucumber
- 1 radish
- 2 scallions
- garlic
- 1 piece fresh ginger
- 7 oz rice cakes
- 2 (0.63 oz) miso paste ¹
- 2 oz hoisin sauce ^{2,1,3}
- ½ oz tamari soy sauce ¹
- 1 oz mirin
- 10 oz pkg ground pork
- ½ oz toasted sesame oil ²

What you need

- neutral oil

Tools

- microplane or grater
- medium nonstick skillet

Allergens

Soy (1), Sesame (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 22g, Carbs 76g, Protein 39g



1. Prep ingredients

Cut **half of the cucumber** into thin matchsticks (save rest for own use). Thinly slice **radish**. Trim **scallions**; finely chop whites and light greens, and thinly slice dark greens on an angle.

Finely chop **1 large garlic clove**. Peel **ginger** if desired and finely grate 2 teaspoons. Carefully peel apart **rice cakes** (use a knife to cut into individual pieces, if necessary).



4. Simmer sauce

Add **1 cup water** to skillet; bring to a boil. Lower heat to medium-low and simmer, stirring occasionally, until **sauce** is very thick, glossy, and leaves a trail when drawn through with a spoon, 8-10 minutes.



2. Mix sauce; cook pork

In a small bowl, whisk **miso, hoisin, tamari**, and **mirin** until smooth.

In a medium nonstick skillet, heat **2 tablespoons neutral oil** over medium-high. Add **pork**; cook, breaking up meat into small pieces, until no longer pink, liquid has evaporated, and oil just begins to sizzle, 2-3 minutes. Add **scallion whites, garlic, and ginger**; cook until fragrant, about 1 minute.



5. Cook rice cakes

Add **rice cakes** and **¼ cup water** to skillet; stir until evenly coated. Cover and cook over high heat until rice cakes are tender, 2-3 minutes. Remove from heat and stir in **1½ teaspoons sesame oil**.



3. Fry sauce

Add **sauce mixture** to skillet with **pork**. Cook over medium-high heat, stirring constantly, until sauce begins to sizzle and fry. Continue cooking, stirring often, until **sauce** thickens into a paste and darkens to a deep brown, 4-5 minutes.



6. Finish & serve

Divide **rice cakes** between bowls. Top with **cucumber, radish, and scallion greens**. Enjoy!