



Stir-Fried Rice Cakes with Pork

Bok Choy & Mushrooms



ca. 20min



2 Servings

Addictively chewy, rice cakes are the star of many traditional Korean dishes—this one-skillet stir-fry is no exception! We brown the rice cakes before glazing them in a sweet and garlicky sauce along with savory pork, sliced mushrooms, and tender-crisp bok choy. The rice cakes soak up the flavors before we add the final garnishes of sesame seeds and sriracha sauce.

What we send

- 10 oz pkg pork strips
- 3 oz stir-fry sauce ^{2,3}
- ¼ oz cornstarch
- ½ lb baby bok choy
- 4 oz mushrooms
- garlic
- 2 scallions
- 7 oz rice cakes
- ¼ oz pkt toasted sesame seeds ¹
- 2 pkts Sriracha

What you need

- neutral oil
- kosher salt

Tools

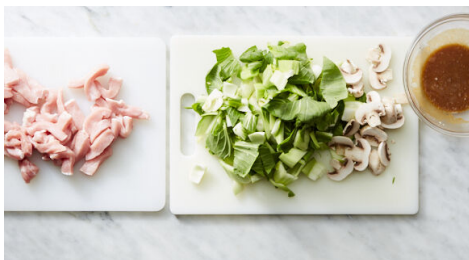
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 26g, Carbs 67g, Protein 37g



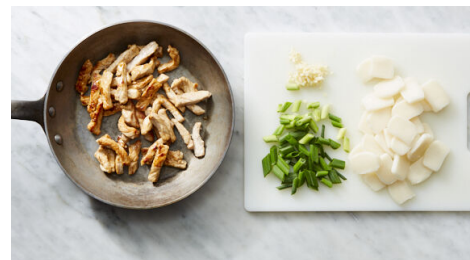
1. Prep ingredients

Pat **pork strips** dry. In a medium bowl, combine pork with **1 tablespoon stir-fry sauce**, **1 teaspoon each cornstarch and neutral oil**, and **½ teaspoon salt**. Trim ends from **bok choy**, then quarter lengthwise and rinse well under cold water to remove any grit. Cut into 1½-inch segments. Trim stem ends from **mushrooms**, then thinly slice caps.



4. Steam

Add **bok choy** and **scallion whites and light greens**; stir to combine. Add **¼ cup water** and cover skillet. Cook over high heat until **rice cakes** are cooked through and chewy tender, and bok choy is bright green and tender-crisp, 2-3 minutes. If still not cooked through and water has completely evaporated, add another 2 tablespoons water, cover, and cook for another minute.



2. Cook pork

Finely chop **2 teaspoons garlic**. Trim **scallions**; cut into 1½-inch segments, keeping dark greens separate. Carefully peel apart **rice cakes**. In a medium nonstick skillet, heat **2 teaspoons oil** over high until lightly smoking. Add **pork**; cook, without stirring, until well browned on one side, 2-3 minutes.



5. Add sauce

Remove cover and add **pork, mushrooms**, and **remaining stir-fry sauce** to skillet (it's okay if there is a little water remaining in skillet). Cook, stirring frequently, until **sauce** has reduced and glazed everything, 1-2 minutes. Remove from heat. Taste, and season with any additional **salt**, if necessary.



3. Brown rice cakes

Add **mushrooms**; cook, stirring frequently, until **pork** and mushrooms are cooked through, about 2 minutes. Transfer to a plate. Return skillet to high heat with **1 tablespoon oil**. Add **rice cakes**; cook, stirring occasionally, until lightly browned in spots, 2-3 minutes. Stir in **garlic**; cook until fragrant, about 1 minute.



6. Finish & serve

Stir in **sesame seeds** and divide **rice cakes, pork, and vegetables** between bowls. Serve with **sriracha sauce** on the side, if desired. Enjoy!