

DINNERLY



Fast! Pork & Rice Cake Stir-Fry with Cabbage & Fried Onions



ca. 20min



2 Servings

Level up your stir-fry game with the two stars of this show: juicy ground pork and delightfully chewy Korean rice cakes. Our pre-chopped cabbage blend makes this weeknight dinner come together in no time, and a simple sauce featuring spicy gochujang and fried onions will have you coming back for more. We've got you covered!

WHAT WE SEND

- 2 scallions
- 7 oz rice cakes
- 1 oz gochujang ²
- ½ oz tamari soy sauce ²
- ½ oz fried onions
- 10 oz pkg ground pork
- 14 oz cabbage blend
- ¼ oz pkt toasted sesame seeds ¹

WHAT YOU NEED

- sugar
- distilled white vinegar (or apple cider vinegar)
- neutral oil
- kosher salt

TOOLS

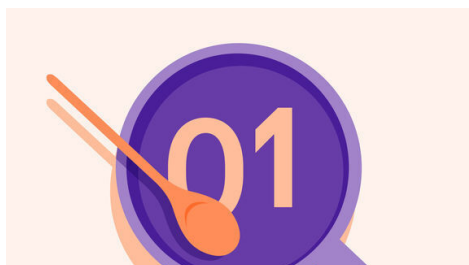
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

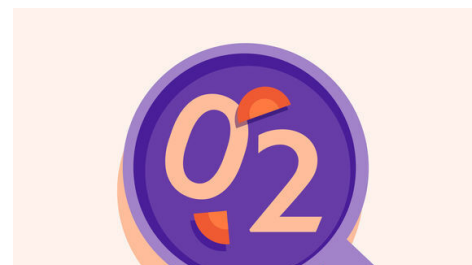
Calories 600kcal, Fat 17g, Carbs 72g, Protein 36g



1. Prep ingredients

Thinly slice **scallions**, keeping dark greens separate. Carefully peel apart **rice cakes**.

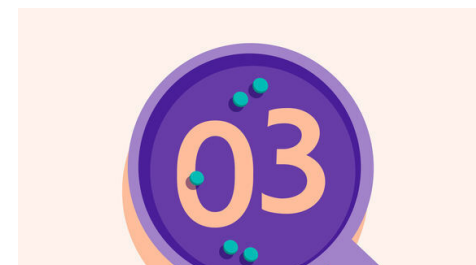
In a small bowl, stir to combine **gochujang**, **tamari**, **half of the fried onions**, **2 tablespoons water**, **½ teaspoon sugar**, and **¼ teaspoon vinegar**.



2. Cook pork & rice cakes

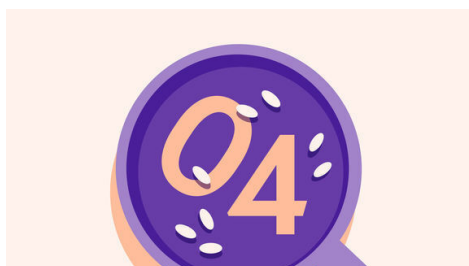
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **pork** and cook, breaking up into smaller pieces, until browned and cooked through, about 5 minutes. Use a slotted spoon to transfer pork to a plate.

Add **rice cakes** to skillet; cook, stirring occasionally, until lightly browned in spots, 2–3 minutes.



3. Cook cabbage

To skillet with **rice cakes**, stir in **scallion whites and light greens**. Cook until fragrant, about 1 minute. Add **cabbage blend**; stir to combine. Add **¼ cup water**; cover and reduce heat to medium. Cook until cakes are chewy-tender and cabbage is bright green and tender-crisp, about 3 minutes (if water evaporates too quickly, add 2 tablespoons water, cover, and cook 1 minute more).



4. Finish & serve

Add **gochujang mixture** and **pork** to skillet. Cook, stirring frequently, until **sauce** reduces and glazes, 1–2 minutes. If **rice cakes** are stuck together, gently pull apart. Season to taste **salt**.

Serve **pork and rice cake stir-fry** with **sesame seeds** and **dark scallion greens** sprinkled over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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