



Korean Rice Cake & Veggie Stir Fry

with Gochujang Glaze



ca. 20min



2 Servings

Soft and chewy Korean rice cakes mix with an array of fresh vegetables in this quick vegan 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
- 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 580kcal, Fat 17g, Carbs 74g, Protein 12g



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. Halve **pepper**, remove stems and seeds and thinly slice. Halve **snap peas**, if desired. Carefully peel apart **rice cakes**.



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** 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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