

DINNERLY



Spicy Korean Vegetable & Rice Cake Stew

with Kimchi, Mushrooms, & Leafy Greens



30-40min



2 Servings

There's too many great things swimming in this stew for us to pick a favorite! Tender mushrooms, kale leaves, spicy kimchi, and delightfully chewy rice cakes are all great on their own, but when they combine forces is where the magic happens. We've got you covered!

WHAT WE SEND

- 2 scallions
- 4 oz mushrooms
- 1 bunch curly kale
- 1 oz kimchi paste
- ¼ oz mushroom seasoning
- 7 oz rice cakes
- ½ oz toasted sesame oil ¹¹
- 1 oz gochujang ⁶

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- sugar

TOOLS

- small pot

COOKING TIP

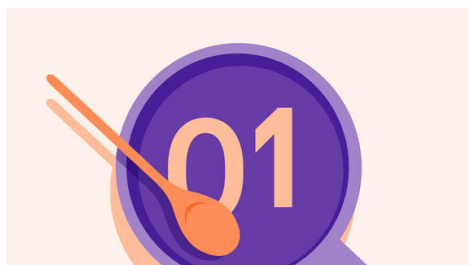
To strip kale leaves from stems, hold the end of the stem in one hand and squeeze your other hand or a few fingers around the base of the leaf. Pull your hand up the stem to tear the leaf off.

ALLERGENS

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 500kcal, Fat 22g, Carbs 65g, Protein 9g

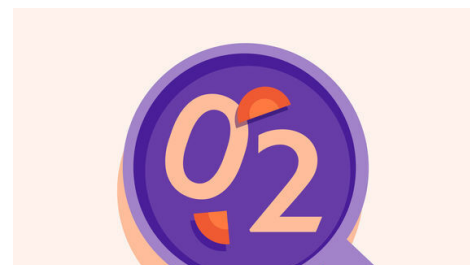


1. Prep ingredients

Trim **scallions** and thinly slice, keeping dark greens separate.

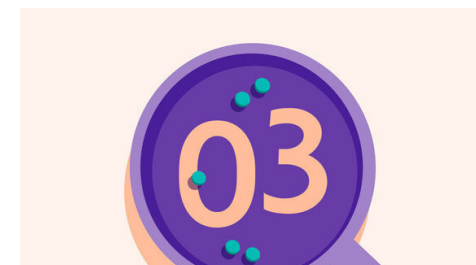
Trim stem ends from **mushrooms**; thinly slice.

Strip **kale leaves** from stems; stack leaves and coarsely chop.



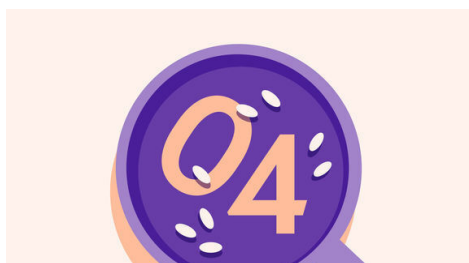
2. Cook veggies

In a small pot, heat **2 tablespoons neutral oil** over medium-high. Add **mushrooms** and **a pinch of salt**. Cook, stirring occasionally, until browned in spots, 4–6 minutes. Add **kale leaves, kimchi paste**, and **scallion whites and light greens**. Cook, stirring often, until veggies are wilted and mixture is very fragrant, 2–3 minutes.



3. Simmer stew

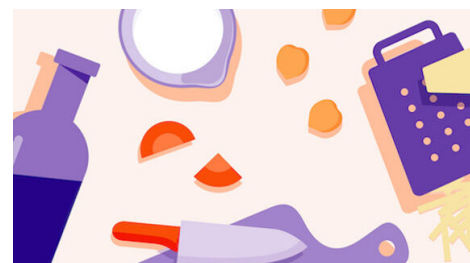
Add **mushroom seasoning, gochujang, 4 cups water, ½ tablespoon sugar, 1 teaspoon salt**, and **a few grinds of pepper**. Bring to a boil over high heat. Reduce heat to medium-low, cover, and simmer until veggies are dark green and tender, 25–30 minutes.



4. Cook rice cakes & serve

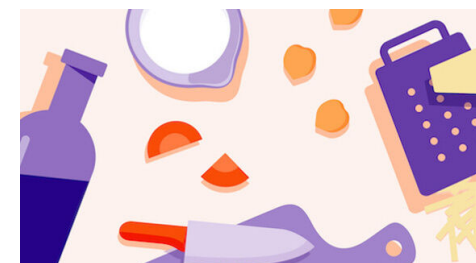
Gently pull apart **rice cakes**. Add to pot and simmer until tender but still chewy, 3–4 minutes. Off heat, stir in **sesame oil**. Season to taste with **salt** and **pepper**.

Serve **stew** topped with **dark scallion greens**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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