

Korean Pork & Rice Cakes

with Bok Choy

🕒 15-20 MINS | 4 SERVINGS

A favorite Korean ingredient, rice cakes (or tteok) lend their delightfully chewy texture to this crowd-pleasing dish. We're tossing them in our spicy black bean sauce with hearty pork and tender bok choy, first sautéed in a fragrant blend including ginger, garlic, and scallions.



MATCH YOUR BLUE APRON WINE



Plush & Fruity

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/8 lbs
GROUND PORK



1 lb
RICE CAKES



1/3 cup
ASIAN-STYLE
SAUTÉED
AROMATICS



15 oz
BABY BOK CHOY



2 Tbsps
CRÈME FRAÎCHE



1/3 cup
SAVORY BLACK
BEAN-CHILE
SAUCE

Did You Know?

Developed by our chefs, this sauce features chiles, soy sauce, sesame oil, and more.



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.

1



1 Prepare the bok choy:

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the **bok choy**; cut off and discard the root ends, then roughly chop.

2



2 Cook the pork:

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 6 minutes, or until browned.
- Add the **sautéed aromatics**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.

3



3 Add the bok choy:

- Add the **chopped bok choy**, **black bean-chile sauce**, and **2 tablespoons of water**. Cook, stirring occasionally, 3 to 4 minutes, or until most of the liquid has cooked off and the pork is cooked through.
- Turn off the heat.

4



4 Cook the rice cakes:

- Meanwhile, add the **rice cakes** to the pot of boiling water. Cook 2 to 3 minutes, or until tender.
- Drain thoroughly.

5



5 Finish & serve your dish:

- Transfer the **cooked rice cakes** to the pan of **cooked pork and bok choy**.
- Add the **crème fraîche** and stir to thoroughly combine.
- Taste, then season with salt and pepper if desired. Enjoy!



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NUTRITION PER SERVING (AS PREPARED)* Calories: 730, Total Carbohydrates: 75g, Dietary Fiber: 3g, Added Sugar: 8g, Total Fat: 34g, Saturated Fat: 11g, Protein: 30g, Sodium: 1250mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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