

# Spicy Pork & Korean Rice Cakes

with Bok Choy



In this crowd-pleasing recipe, a savory and spicy sauce (balanced by a touch of cooling crème fraîche) brings together ground pork, bok choy, and aromatics. We're mixing in delightfully chewy tteok, or rice cakes—a staple of Korean cuisine.

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**1 lb Korean Rice Cakes**

**2 cloves Garlic**

**2 heads Baby Bok Choy**

**2 Tbsps Soy Glaze**

**1½ Tbsps Gochujang**

**1 1-Inch Piece Ginger**

**¼ cup Black Bean Sauce**

**¼ cup Crème Fraîche**

**1 bunch Chives**

**tried-and-true**

**kitchen tools**



## [Large Maple Cutting Board](#)

**by John Boos & Co. for Blue Apron**

Built to last, this chopping board is prized by professional chefs and so gorgeous we never want to take it off the counter. Crafted with hardy American maple, this exclusive collaboration between Blue Apron and John Boos & Co. is equal parts beautiful and handy. Its durable surface won't warp and is resistant to scoring; magically, it also helps keep your blades sharper than other materials. You'll find these boards in our test kitchen—as well as professional kitchens around the world.



## How To: Peel Garlic

If you're cooking with us, you're using garlic in virtually every recipe. Don't waste any more time trying to peel it! Check out the video for a quick tip.

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## 1 Prepare the ingredients:

Heat a large pot of salted water to boiling on high. Wash and dry the fresh produce. Peel and finely chop the **ginger**. Peel and roughly chop the **garlic**. Cut off and discard the root end of the **bok choy**; roughly chop the leaves and stems, keeping them separate. Thinly slice the **chives**.



In a large pan, heat 2 teaspoons of olive oil on medium until hot. Add the **ground pork** (removing and discarding the paper lining from the bottom); season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until lightly browned.



Add the **chopped ginger and garlic** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and the pork is cooked through.



To the pan, add the **chopped bok choy stems, soy glaze, black bean sauce, ½ cup of water**, and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 3 to 4 minutes, or until the bok choy stems have softened and the liquid has thickened. Turn off the heat. Season with salt and pepper to taste.



## 5 Cook the rice cakes:

While the sauce cooks, add the **rice cakes** to the pot of boiling water and cook 2 to 3 minutes, or until tender. Drain thoroughly.



## 6 Finish & serve your dish:

Add the **cooked rice cakes** and **chopped bok choy leaves** to the pan of **cooked pork and sauce**; season with salt and pepper. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until the rice cakes are thoroughly coated and the bok choy leaves are slightly wilted. Turn off the heat; stir in the **crème fraîche** and **half the sliced chives**. Season with salt and pepper to taste. Garnish the finished pork and rice cakes with the **remaining sliced chives**. Enjoy!