



THE WEDNESDAY CHEF

Ground Meat Stir-Fry with Korean Rice Cakes

Serves 4

8 ounces/225 grams Korean rice cakes

2 tablespoons vegetable oil

1 lb/455 grams ground pork, turkey, or chicken

1 thumb-sized piece ginger, peeled, finely chopped

3 garlic cloves, thinly sliced

5 scallions, white and pale green parts only, thinly sliced

Salt, freshly ground pepper

2 tablespoons unsalted butter

2 tablespoons soy sauce

1 teaspoon toasted sesame oil

1. Place rice cakes in a medium bowl and pour in cold water to cover. Let soak 10 minutes. Drain, rinse, and pat dry.
2. Heat vegetable oil in a large skillet over medium-high. Add meat and cook, undisturbed, until browned underneath, about 2 minutes. Break up with a wooden spoon or a spatula and continue to cook, stirring and breaking into large pieces, until browned all over but still pink in places, about 2 minutes more. Add rice cakes, ginger, garlic, and half of scallions; season with salt and plenty of pepper. Cook, stirring occasionally, until

meat is cooked through and rice cakes are browned in spots, about 4 minutes. If pan looks a bit dry at any point, pour in a little more oil. Remove pan from heat; add butter, soy sauce, and sesame oil and toss to coat.

3. Transfer mixture to a platter and top with remaining scallions.