



Stir-Fried Curry Rice Cakes

Tips: Rice sticks or cakes are found in the freezer section of Asian groceries AND at Trader Joe. If you can't find them, try rice noodles, rice noodle rolls or gnocchi. In place of baby bok choy, use broccoli, kale or Swiss chard. Some Thai curry brands contain shrimp paste, so check the ingredients if you are vegan or vegetarian.

INGREDIENTS

2 pounds rice cakes (sticks or sliced), fresh or frozen
12 ounces baby bok choy, trimmed (about 3; see headnote)
2 tablespoons neutral oil, such as vegetable or canola
1 medium yellow onion (8 ounces), halved and cut into 1/4-inch slices
1/4 cup (2 ounces) vegan Thai curry paste (red, green or yellow are all okay, see headnote)
8 ounces green beans, trimmed and cut diagonally into 2-inch pieces
1 tablespoon tamari or soy sauce
2 teaspoons untoasted sesame oil
1/2 teaspoon fine salt, plus more for the water to cook the rice cakes
1 clove garlic, minced or finely grated
2 scallions, finely chopped, for serving
Fresh lime, for serving (optional)

INSTRUCTIONS

Step 1

Bring a large pot of lightly salted water to a boil over high heat. Add the rice cakes and cook, stirring occasionally, until softened, 2 to 4 minutes. Drain, and rinse under cold water; keep the rice cakes in the water until you are ready to use them.

Step 2

Halve the baby bok choy stems through the center, then cut again to separate the white and green parts. Slice the white parts and cut the green parts into 1-inch pieces.

Step 3

Heat a well-seasoned cast-iron or nonstick skillet, 12 inches or wider, over medium heat. Add the oil and onions and cook, stirring, until softened, 2 to 3 minutes. Add the curry paste and cook, stirring constantly, until its color turns deeper and the paste starts to stick to the skillet, 1 1/2 to 2 minutes. Add the white parts of the baby bok choy and the green beans, increase the heat to medium-high and cook, stirring, until the greens soften slightly, about 2 minutes.

Step 4

Remove the rice cakes from the water and add to the skillet, tossing them until coated in the sauce, about 1 minute. Add the tamari or soy sauce, sesame oil and salt and toss until the vegetables are tender, 1 1/2 to 2 minutes. Add the green parts of the baby bok choy and the garlic and toss until the greens are just wilted, about 1 minute.

Step 5

Remove from the heat, divide among shallow bowls and top with the scallions. Serve with lime wedges on the side, if using.