



Pork Bulgogi Lettuce Wraps

with Pickled Apples & Sushi Rice



20-30min



2 Servings

Bulgogi is a dish typical to Korean BBQ that is usually made with barbecued beef that has been marinated in a variety of sauces and spices. We did the same, but used tender pork in place of beef. The lettuce wraps are topped with sticky sushi rice, pork, and the quick-pickled apples, which add a tangy layer to each bite. Cook, relax, and enjoy!

What we send

- pork tenderloin
- pink lady apple
- sesame oil ¹¹
- scallions
- sushi rice
- rice vinegar
- green leaf lettuce
- ginger

What you need

- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve
- meat mallet (or heavy skillet)
- medium skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

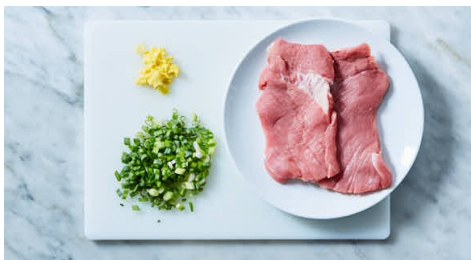
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 580kcal, Fat 18g, Carbs 72g, Proteins 33g



1. Prep pork

Pat **pork** dry, then halve lengthwise. Using a meat mallet or heavy skillet, pound each piece to an even ¼-inch thickness. Trim ends from **scallions**, then thinly slice. Peel **half of the ginger**, then finely grate **2 teaspoons** (save rest for own use).



4. Pickle apples

Cut **apple** into quarters, then remove core (no need to peel), then thinly slice crosswise. In a medium bowl, combine **rice vinegar**, **1 teaspoon sugar**, and **¼ teaspoon salt**, whisking until sugar dissolves. Add apples, the **remaining ¼ teaspoon ginger**, and **half of the remaining scallions**, stirring to combine.



2. Marinate pork

In a medium bowl, combine **tamari**, **sesame oil**, **1 ¾ teaspoons of the ginger**, **1 tablespoon sugar**, **¾ teaspoon salt**, and **a few grinds pepper**. Whisk until combined. Add **pork** and **2 tablespoons of scallions**, turning to coat. Press plastic wrap on surface, then marinate at room temperature until step 5.



5. Cook pork

Wipe off marinade from **pork**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork. Cook until golden browned and cooked through, about 3 minutes per side.



3. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan. Add **1 ¼ cups water** and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and cover to keep warm until step 6.



6. Finish & serve

Trim end from **lettuce**, separate leaves, keeping them whole. Fluff **rice** with fork. Season **apples** to taste with **salt** and **pepper**. Thinly slice **pork**. Assemble wraps at the table filling each **lettuce leaf** with **some rice** and **pork**. Top with some **pickled apple**, **pickling liquid**, and **remaining scallions**. Enjoy!