

Fo sku1208 hero 1

Spicy Pork and Kimchi Cabbage

with Soft Tofu and Rice



30-40min



2 Servings

Fish dinner is in burger form with a splash of Hawaiian flavor! Pineapple and coconut flakes make for a bright, light salmon burger. Use a fork and knife or just eat with you hands. Cook, relax, and enjoy!

What we send

- napa cabbage
- large cloves garlic
- fresh ginger
- scallions
- rice vinegar
- sushi rice
- pork tenderloin

What you need

- coarse salt
- sugar

Tools

- 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810.0kcal, Fat 18.9g, Proteins 61.0g, Carbs 92.4g



1. Massage cabbage

Remove any **wilted outer leaves** from **cabbage**. Cut cabbage in half lengthwise then cut out **core**. Cut crosswise into ½ inch wide strips. Place cabbage in a large bowl and sprinkle with 1 teaspoon **salt**. Using your hands, massage cabbage leaves together for a few minutes until they start to soften and wilt.



4. Cook pork

Thinly slice **pork** crosswise into ⅛-inch thick rounds. Season with ¼ teaspoon salt. Heat 2 tablespoons **oil** in skillet over high heat. Add pork to skillet and cook until golden brown, flipping halfway through, 4-5 minutes. Add **remaining scallion pieces** and cook until slightly wilted, about 1 minute.



2. Make kimchi

Peel and finely chop **garlic** and **ginger**. Trim roots and tips from **scallions**. Thinly slice ¼ of the **scallions** and cut remaining into 1-inch pieces. To **cabbage**, add 2 tablespoons **gochujang** (or less, depending on your heat preference), **rice vinegar**, **garlic**, **ginger**, thinly sliced **scallions**, and 1 teaspoon **sugar** and toss until evenly coated.



5. Add kimchi

Stir in ¾ of the **kimchi**. Add **half to all of the remaining gochujang** (depending on heat preference) and ¾ cup **water** to skillet. Reduce heat to medium, partially cover, and cook until a small amount of liquid remains, 6-8 minutes.



3. Make rice

Rinse **rice** until water runs clear. Transfer to a small saucepan and add 1¼ cups **water** and a pinch of **salt**. Bring to a boil. Cover and simmer until water is absorbed and rice is tender, about 16 minutes. Keep covered until ready to use.



6. Finish

Remove **tofu** from package, pat dry, and cut into ½-inch cubes. Add tofu to skillet and cook until warmed through, 2-3 minutes. Divide **rice** between 2 bowls and top with **spicy pork mixture**. Serve **remaining kimchi** on the side. Enjoy!