

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

Allergens

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

Nutrition per serving

Calories 810kcal, Fat 18g, Carbs 92g, Protein 61g



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.



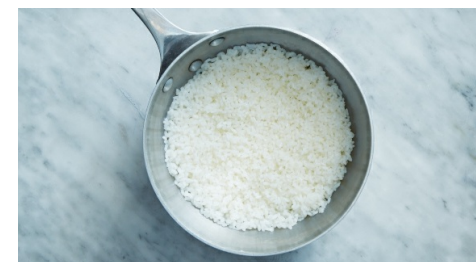
2. Make kimchi

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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**