

## Gochujang Pulled Pork on Brioche Bun

with Cucumber Slaw and Sesame Fries



2 Servings

## What we send

- 1 cucumber
- ½ lb pkg ready to heat pulled pork
- ½ oz toasted sesame oil <sup>11</sup>
- 2 oz gochujang <sup>6</sup>
- 1 oz mayonnaise <sup>3,6</sup>
- 1 Yukon gold potato
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- ¼ oz gochugaru flakes
- 2 brioche buns <sup>1,3,7</sup>
- 5 oz granulated sugar

## What you need

- apple cider vinegar
- sugar
- garlic
- black pepper
- kosher salt

## Tools

### Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 0kcal

## 1. Season Pork

Preheat broiler with a rack in the top position. In a medium bowl, break **pulled pork** into bite-size pieces. Mix **2 tablespoons gochujang sauce** with **2 tablespoons water** and add to pulled pork, stirring gently to combine. Save the left over gochujang for later use.

## 4. Cook Fries

On a rimmed baking sheet, toss **potatoes** with **3 tablespoons sesame oil**. Season with **salt** and **pepper**; arrange potatoes in a single layer. Roast on upper oven rack until tender, 20-25 minutes. Then broil for about 3 minutes to finish.

## 2. Broil pork

Place **pulled pork** on a rimmed baking sheet in an even layer. Broil on top oven rack until heated through and crispy in parts, about 6-8 minutes (watch closely as broilers vary). Sprinkle with **toasted sesame seeds**.

## 5. Make Slaw

In a medium bowl, toss cucumbers with **2 teaspoons each of the chopped garlic, vinegar, sesame seeds, 1 tps sugar**, and **½ teaspoon salt**. Set cucumbers aside until ready to serve.

## 3. Prep Vegetables

Meanwhile, Use a vegetable peeler to shave **cucumber** lengthwise into wide ribbons, turning 90 degrees once you reach seeds (peel first, if desired); discard seeds. Scrub **potato**, then cut lengthwise into 1/2-inch thick wedges.

## 6. Make Aioli and Assemble

In a small bowl, combine **mayonnaise**, leftover **gochujang**, **1 tablespoon water**, **1 teaspoon sugar**, **½ teaspoon sesame oil**, **salt** and **garlic** to make an aioli. Add aioli and pulled pork to brioche bun, serve with cucumber slaw and fries on the side with extra aioli to dip.