



Spicy Korean Pork Stew

with Shiitakes, Leafy Greens & Rice Cakes

| This version of the recipe is customized with pork.



20-30min



2 Servings

What we send

- 1 yellow onion
- 1 bunch collard greens
- 2 oz shiitake mushrooms
- 1 oz kimchi paste
- 1 oz gochujang ⁶
- 1 pkt vegetable broth concentrate
- ½ oz tamari ⁶
- 7 oz rice cake
- 2 scallions
- ½ oz toasted sesame oil ¹¹
- 12 oz pkg pork cutlets

What you need

- neutral oil
- kosher salt & ground pepper
- sugar
- apple cider vinegar (or white wine vinegar)

Tools

- small pot

Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 22g, Carbs 91g, Protein 39g



1. Prep ingredients

Finely chop **onion**. Strip **collard green leaves** from tough stems; stack leaves and coarsely chop; discard stems. Trim stem ends from **mushrooms**, then thinly slice **caps**; discard stems. Pat **pork cutlets** dry, then stack, 2 at a time, and cut into ¼-inch wide slices.



4. Simmer stew

To pot, stir in **vegetable broth concentrate, tamari, 3 cups water, 1 tablespoon sugar, 1 teaspoon salt**, and **a few grinds of pepper**. Bring to a boil over high heat. Reduce heat to medium, cover, and simmer until flavors begin to meld, about 5 minutes.



2. Sauté onions

Heat **1 tablespoon neutral oil** in a small pot over medium. Add **onions** and **a pinch of salt**. Cook, stirring, until onions are translucent and softened, 4-5 minutes.



5. Cook rice cakes & pork

Gently pull apart **rice cakes**, being careful not to break in half.

Add **rice cakes, mushrooms**, and **pork** to pot. Simmer until rice cakes are tender but still chewy and pork is cooked through, 3-4 minutes.



3. Cook collard greens

To pot with **onions**, add **kimchi paste** and **gochujang** (use half of the gochujang for less heat, if desired). Cook, stirring constantly, until paste is fragrant, about 1 minute. Add **collard greens** and **a pinch of salt**. Cook, stirring, until greens are just wilted, about 1 minute.



6. Finish & serve

Trim **scallions**, then thinly slice. Stir **2 teaspoons each of sesame oil and vinegar** into **stew**. Season to taste with **salt** and **pepper**. Serve **stew** in bowls topped with **sliced scallions**. Enjoy!