



Fast! Pork Shogayaki

with Cabbage, Rice & Shichimi Togarashi



ca. 20min



2 Servings

A popular Japanese bento box dish, pork shogayaki comes together fast and delivers maximum flavor. Thinly sliced pork and sweet onions brown to golden perfection before combining with a fresh ginger sauce. Grated ginger mixes with tamari and mirin, a sweet rice wine, to create a silky glaze. Short-grain rice and crisp shredded cabbage soak up the sauce and a sprinkle of shichimi togarashi caps off this Japanese comfort meal.

What we send

- 5 oz sushi rice
- 1 yellow onion
- 1 oz fresh ginger
- 1 oz mirin ¹⁷
- 2 (½ oz) tamari soy sauce ⁶
- 1½ lbs green cabbage
- 1 pkg grape tomatoes
- 10 oz pkg pork strips
- 2 oz mayonnaise ^{3,6}
- ¼ oz shichimi togarashi ¹¹

What you need

- kosher salt & ground pepper
- sugar
- all-purpose flour (or gluten-free alternative)
- neutral oil

Tools

- fine-mesh sieve
- small saucepan
- microplane or grater
- medium skillet

Allergens

Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 43g, Carbs 87g, Protein 38g



1. Cook rice

In a fine-mesh sieve, rinse **rice** until water runs clear. In a small saucepan, combine rice with **1 cup water**, and **½ teaspoon salt**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



4. Cook pork

Toss **pork** with **1 tablespoon flour**; season lightly with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium skillet over medium-high until just starting to smoke. Add pork; cook, without stirring, until well browned on one side, 2-3 minutes. Stir and continue to cook until cooked through, about 2 minutes more. Transfer to a plate.



2. Mix sauce

Into a small bowl, finely grate **1 tablespoon onion** and **2 teaspoons ginger** (peel, if desired). Stir in **mirin**, **tamari**, **2 tablespoons water**, and **1 teaspoon sugar**.



5. Cook sauce

Heat **2 teaspoons oil** in same skillet over medium. Add **sliced onions**; cook until softened and golden brown, 3-4 minutes. Add **pork** and **sauce**; cook until slightly thickened, 1-2 minutes. Serve **pork shogayaki** over **rice** with **tomatoes**, **shredded cabbage**, and **a dollop of mayonnaise** alongside, if desired. Sprinkle **shichimi togarashi** over top and serve.



3. Prep veggies

Thinly slice **remaining onion**. Remove and discard outer leaves from **cabbage**. Quarter cabbage; remove and discard core from 1 quarter (save rest for own use). Place leaves on top of each other to create ½-inch stacks (if leaves are large, halve stacks lengthwise). Slice very thinly crosswise. Cut **half of the tomatoes** in half (or all, if desired).



6. Serve

Enjoy!