



Pork Gyudon

with Steamed Rice & Pickled Daikon



30min



2 Servings

Gyudon is a Japanese-style rice bowl topped with steamed pork. We use tender pork strips cooked in a rich ramen-style broth with aromatic ginger. Quick-pickled daikon radish is the perfect crisp and tangy topping to complement this umami-forward bowl. A sprinkle of shichimi togarashi, a spicy Japanese seasoning blend that includes spices like chilies, sesame seeds, orange peel, and nori, adds the perfect hint of heat.

What we send

- 5 oz jasmine rice
- 1 daikon radish
- 1 oz rice vinegar
- 2 scallions
- 1 yellow onion
- 1 oz fresh ginger
- 1 oz mirin ¹⁷
- 1½ oz pork ramen base ^{1,6}
- 10 oz pkg pork strips
- ¼ oz shichimi togarashi ¹¹

What you need

- kosher salt & ground pepper
- sugar

Tools

- small saucepan
- microplane or grater
- medium skillet

Allergens

Wheat (1), 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 620kcal, Fat 14g, Carbs 92g, Protein 36g



1. Cook rice

In a small saucepan, combine **rice** with **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



4. Make broth

In a medium skillet, combine **onions**, **mirin**, **ramen base**, and **½ cup water**. Bring to a simmer over medium heat. Continue to cook, stirring occasionally, until onions are softened, about 5 minutes.



2. Pickle daikon

Peel **daikon radish**, then halve lengthwise and slice into thin half-moons. In a medium bowl, whisk to combine **rice vinegar** and **1 tablespoon sugar**; season with **salt**. Add daikon to bowl and set aside to pickle, stirring occasionally, until step 6.



3. Prep ingredients

Trim **scallions**; cut crosswise into 3-inch lengths, then thinly slice lengthwise and transfer to a small bowl with ice water. Halve and thinly slice **all of the onion**. Finely grate **2 teaspoons ginger**.



5. Cook pork strips

Add **pork** and **grated ginger** to skillet with **broth**. Cook, stirring, until pork is cooked through and liquid is reduced by about half (should be an intensely flavored broth), 4-6 minutes.



6. Finish & serve

Fluff **rice** with a fork. Serve **rice** topped with **pork and broth**. Garnish with **sliced scallions**, **pickled daikon**, **some of the pickling liquid**, and **shichimi togarashi** (taste it first, it's spicy!). Enjoy!