



## Pork Bulgogi Lettuce Wraps

with Pickled Apples & Sushi Rice



30-40min



2 Servings

Bulgogi is a dish typical to Korean BBQ that is usually made with thin slices of beef in a savory-sweet marinade. We did the same, but used tender pork in place of beef. The lettuce wraps are filled with sticky rice, pork, and quick-pickled apples, which add a tangy crunch to each bite.



## What we send

- 10 oz pkg pork tenderloin
- 2 scallions
- 1 oz fresh ginger
- ½ oz tamari soy sauce <sup>6</sup>
- ½ oz toasted sesame oil <sup>11</sup>
- 5 oz sushi rice
- 1 apple
- 1 oz rice vinegar
- 1 bunch green leaf lettuce

## What you need

- sugar
- kosher salt & pepper
- neutral oil

## Tools

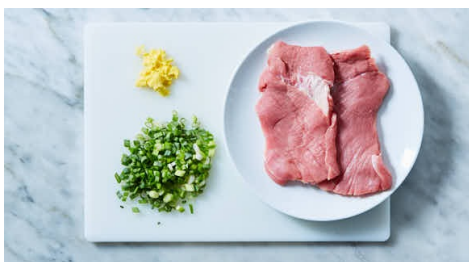
- meat mallet (or heavy skillet)
- microplane or grater
- small saucepan
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 740kcal, Fat 20g, Carbs 95g, Protein 44g



### 1. Prep pork

Pat **pork** dry, then halve lengthwise. Use a meat mallet or heavy skillet to pound each piece to an even ¼-inch thickness. Trim **scallions**, then thinly slice about ¼ cup. Peel and finely grate **2 teaspoons ginger**.



### 4. Pickle apples

Cut **apple** into quarters, remove core, and thinly slice crosswise. In a medium bowl, whisk to combine **rice vinegar**, **1 teaspoon sugar**, and **¼ teaspoon salt**. Stir in apples, **remaining ¼ teaspoon grated ginger**, and **half of the remaining scallions**.



### 2. Marinate pork

In a medium bowl, whisk to combine **tamari**, **sesame oil**, **1 tablespoon sugar**, **1¾ teaspoons grated ginger**, **¾ teaspoon salt**, and **a few grinds pepper**. Add **pork** and **2 tablespoons of the scallions**, turning to coat. Press plastic wrap on surface, then marinate at room temperature until step 5.



### 5. Cook pork

Wipe off marinade from **pork**. Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add pork, and cook until browned and cooked through, about 3 minutes per side.



### 3. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and cover to keep warm until step 6.



### 6. Finish & serve

Trim and discard end from **lettuce**, then separate leaves, keeping them whole. Fluff **rice** with fork. Season **apples** to taste with **salt** and **pepper**. Thinly slice **pork**. Assemble wraps at the table, filling each **lettuce leaf** with **some of the rice** and **pork**. Top with **pickled apples**, **pickling liquid**, and **remaining scallions**. Enjoy!