

DINNERLY



Low Carb: Korean Spicy Pork Lettuce Wraps

with Cucumber Salad



20-30min



2 Servings

WHAT WE SEND

- 1 cucumber
- 1 yellow onion
- 1 bunch green leaf lettuce
- 1 oz gochujang ⁶
- ½ oz tamari soy sauce ⁶
- 1 oz mirin ¹⁷
- ½ oz toasted sesame oil ¹¹
- 10 oz pkg pork strips

WHAT YOU NEED

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

TOOLS

- medium nonstick skillet

COOKING TIP

For best results, marinate pork for 30 minutes.

ALLERGENS

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

NUTRITION PER SERVING

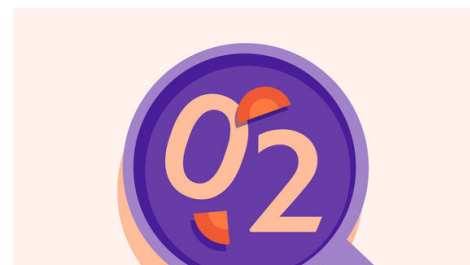
Calories 0kcal



1. Prep ingredients

Peel **cucumber** if desired; thinly slice. Mince **2 medium garlic cloves**. Halve and thinly slice **onion**. Separate **lettuce leaves**; discard core. Set lettuce aside until ready to serve.

In a medium bowl, toss **cucumbers** with **1 teaspoon salt**. Set aside for 10 minutes.



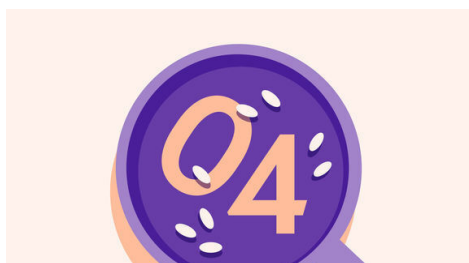
2. Marinate pork

In another large bowl, whisk together **gochujang** (use half for less spice), **tamari**, **1 tablespoon mirin**, **1½ teaspoons sesame oil**, **half of the garlic**, and **1 tablespoon sugar**. Pat **pork** dry; cut into 1-inch pieces if necessary. Add pork and **half of the onions** to **gochujang marinade**; mix well.



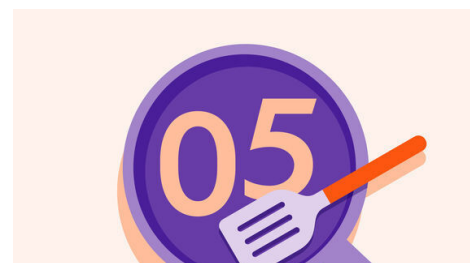
3. Cook pork

In a medium nonstick skillet, heat **1 tablespoon neutral oil** over medium-high until shimmering. Add **pork mixture** to skillet. Cook, stirring occasionally, until **pork** is browned in spots and cooked through and **onions** are tender, 3–4 minutes. Season to taste with **salt** and **pepper**.



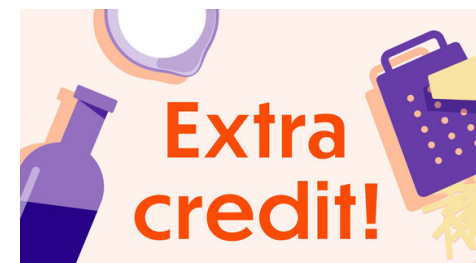
4. Mix cucumber salad

Drain off **excess liquid** from **salted cucumbers**. To bowl with **cucumbers**, add **remaining onions**, **garlic**, and **sesame oil**, **1 tablespoon vinegar**, and **½ tablespoon sugar**; mix well.



5. Serve

Serve **pork** with **cucumber salad** and **lettuce** for wrapping. Enjoy!



6. Carbo load!

This dish is lean and mean by design, but you could easily whip up a side of steamed rice—brown or white, you decide!