

DINNERLY



Summer Big Batch: Korean Grilled Pork Tacos

with Sesame Slaw & Gochujang Mayo



30-40min



2 Servings

Want to start your summer on the right foot? Then don't just make any old grilled pork tacos—marinate the pork in spicy gochujang, then top it with a refreshing sesame-dressed slaw and a creamy gochujang mayo. This big batch recipe makes extra servings, so your delicious tacos will be the taco 'bout town all summer long. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 2 (1.8 oz) yakiniku ^{1,6,11}
- 2 (1 oz) gochujang ⁶
- 2 (12 oz) pkgs pork cutlets
- 2 scallions
- 4 oz snow peas
- 14 oz cabbage blend
- 12 (6-inch) flour tortillas ^{1,6}
- 2 (2 oz) sesame dressing ^{1,6,11}
- 2 (2 oz) mayonnaise ^{3,6}

WHAT YOU NEED

- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷
- neutral oil
- kosher salt & ground pepper

TOOLS

- grill or grill pan

ALLERGENS

Wheat (1), 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 930kcal, Fat 46g, Carbs 93g, Protein 47g



1. Marinate pork

In a medium bowl, whisk together **yakiniku sauce**, **half of the gochujang**, and **1 tablespoon sugar**.

Pat **pork** dry; toss in marinade until coated. Proceed with recipe or cover and refrigerate for 30 minutes or up to overnight.



2. Prep slaw & mayo

Trim **scallions**; thinly slice on an angle. Trim **snow peas**, then thinly slice lengthwise. In a large bowl, combine **cabbage blend**, **scallions**, and **snow peas**.

In a separate small bowl, whisk together **remaining gochujang**, **all of the mayonnaise**, **1 tablespoon sugar**, and **½ tablespoon vinegar**.

Set both bowls aside until ready to serve.



3. Warm tortillas

When ready to cook, preheat grill or grill pan to high. Once hot, lightly **oil** grill grates.

Grill **1–2 tortillas** at a time until warm, flexible, and lightly browned in spots, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm. (Alternatively, divide tortillas in 2 stacks, wrap in foil, and warm in a 350°F oven for 5 minutes.)



4. Grill pork

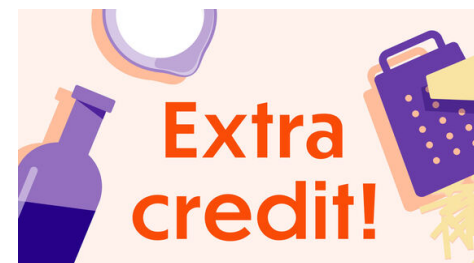
Transfer **pork** to grill and cook until charred and well browned, flipping occasionally, about 3–4 minutes per side (cook in batches if necessary). Transfer to a plate and rest for 5 minutes. Chop into ½-inch pieces.



5. Finish slaw & serve

Toss **coleslaw** with **sesame dressing**; season to taste with **salt** and **pepper**.

Assemble **tacos** with **grilled pork**, **slaw**, and **gochujang mayo**. Enjoy!



6. Rate your plate!

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