

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

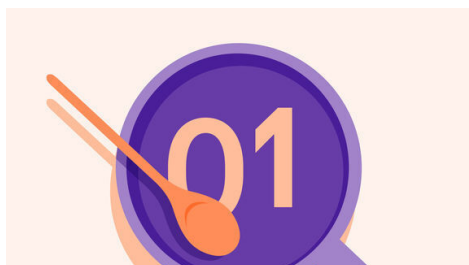
- grill or grill pan

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

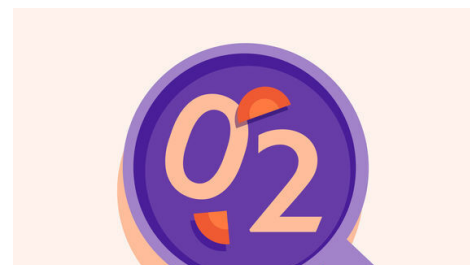
Calories 930kcal, Fat 46g, Carbs 93g, Protein 47g



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.

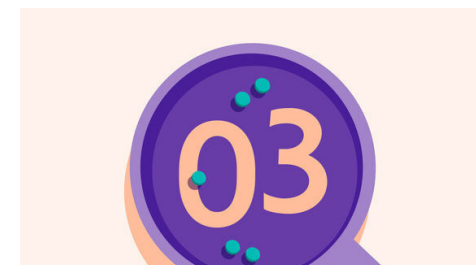


2. Prep slaw & mayo

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**.

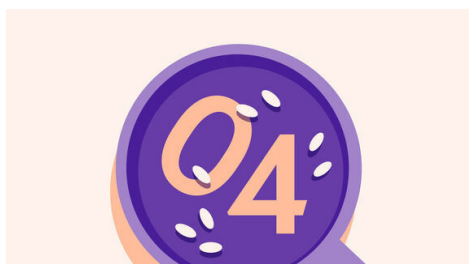
Set both bowls aside until ready to serve.



3. Warm tortillas

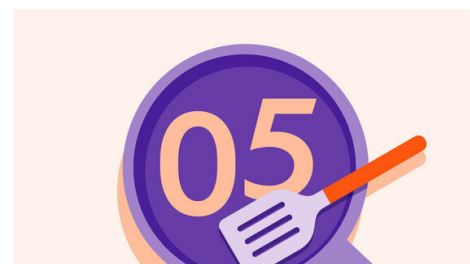
When ready to cook, preheat grill or grill pan to high. Once hot, lightly **oil** grill grates.

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

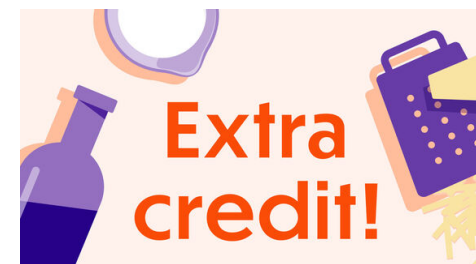
Transfer **pork** to grill and cook until charred and well browned, flipping occasionally, about 3–4 minutes per side (cook in batches if necessary). Transfer to a plate and rest for 5 minutes. Chop into ½-inch pieces.



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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.