

MARLEY SPOON



? Gochujang Pulled Pork Sandwich

with Cucumber Slaw & Sesame Fries



40min



2 Servings

This Southern classic gets a delicious makeover thanks to a handful of our favorite Asian flavors. A deeply flavorful sauce of gochujang, tamari, rice vinegar, and gochugaru flakes coats ready to heat pulled pork before it's loaded onto toasted buns. Classic oven fries get a twist with the addition of sesame oil and seeds while tangy cucumber ribbons add a sweet bite.

What we send

- 2 potatoes
- garlic
- 1 cucumber
- 1 oz rice vinegar
- 1 oz gochujang ⁴
- ½ oz tamari soy sauce ⁴
- 2 (½ oz) toasted sesame oil ³
- ¼ oz gochugaru flakes
- ½ lb pkg ready to heat shredded beef ^{4,5}
- 2 artisan buns ^{1,2,4,5}
- ¼ oz pkt toasted sesame seeds ³

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- microplane or grater
- vegetable peeler
- medium skillet

Allergens

Egg (1), Milk (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

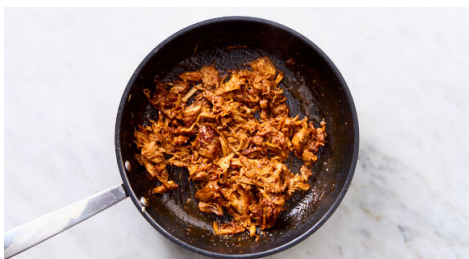
Nutrition per serving

Calories 1170kcal, Fat 72g, Carbs 100g, Protein 21g



1. Cook fries

Preheat oven to 450°F with racks in the upper and lower third. Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss **potatoes** with **3 tablespoons oil**. Season with **salt** and **pepper**; arrange potatoes in a single layer. Roast on lower oven rack until tender and browned, 20-25 minutes, flipping halfway through.



4. Cook beef

Pat **beef** dry and break into bite-sized pieces. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and cook, tossing occasionally until well browned in spots, about 3 minutes.

Add **gochujang mixture** and cook, stirring to coat **beef**, until beef is well coated in **sauce**. Add **1 tablespoon water** to loosen sauce if necessary.



2. Make slaw

Meanwhile, grate **1½ teaspoons garlic**. Use a vegetable peeler to shave **cucumber** lengthwise into wide ribbons, turning 90 degrees once you reach seeds (peel first, if desired); discard center with seeds.

In a medium bowl, toss **cucumbers** with **1 tablespoon rice vinegar** and **½ teaspoon each of grated garlic, sugar, and salt**. Set cucumbers aside until ready to serve.



5. Finish & serve

Brush **fries** with **remaining sesame oil** and sprinkle with **half of the sesame seeds**. Toss **cucumbers** with **remaining sesame seeds**.

Top **toasted buns** with **gochujang beef** and **cucumbers** and serve **sesame fries** alongside. Enjoy!



3. Prep sauce

In a medium bowl, whisk together **gochujang, tamari, remaining garlic and rice vinegar, half of the sesame oil, 1 tablespoon sugar, 1 teaspoon gochugaru flakes** (use more or less, depending on heat preference), and **1½ tablespoons water**.

Place **buns**, cut side up, directly on top rack of oven and cook until lightly browned and toasted, about 3-5 minutes (watch carefully).



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