

# DINNERLY



## Coconut-Gochujang Glazed Pork with Rice & Cucumber Relish



30min



2 Servings

Ever find yourself day dreaming about a fluffy bed of rice with crunchy, savory, deliciously saucy toppings? 'Cause same. We made it a reality by smothering pork in a glaze made with coconut and gochujang, a savory and sweet fermented chili paste that packs a seriously flavorful punch. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 cucumber
- 1 piece fresh ginger
- ¾ oz coconut milk powder<sup>1,4</sup>
- 1 oz gochujang<sup>3</sup>
- 10 oz pkg pork strips
- ¼ oz pkt toasted sesame seeds<sup>2</sup>

### WHAT YOU NEED

- ¼ cup distilled white vinegar (or apple cider vinegar)
- neutral oil
- sugar
- kosher salt & ground pepper

### TOOLS

- small saucepan
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 750kcal, Fat 32g, Carbs 86g, Protein 35g



#### 1. Cook rice

In a small saucepan, combine **rice** and **1¼ cups water**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



#### 4. Cook pork

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **pork** in a single layer and cook, undisturbed, until outer edges are browned and crispy, 4–5 minutes. Stir pork and continue cooking until cooked through, about 1 minute more.



#### 2. Make cucumber relish

Peel **cucumber** and cut in half lengthwise. Using a spoon, scoop out and discard seeds, then cut into ½-inch pieces.

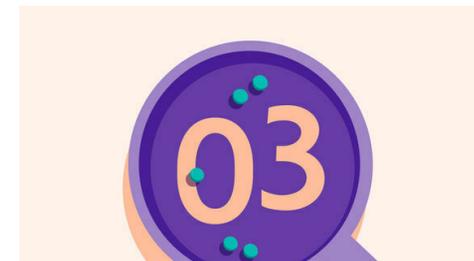
In a medium bowl, whisk together **¼ cup vinegar**, **2 tablespoons each of oil and water**, **2 teaspoons sugar**, and **1 teaspoon salt**. Stir in cucumbers; set aside to marinate until ready to serve.



#### 5. Add glaze & serve

To skillet with **pork**, add **gochujang mixture** and cook, stirring frequently, until sauce is thickened, 1–2 minutes. Remove from heat. Season to taste with **salt** and **pepper**.

Serve **coconut-gochujang glazed pork** over **rice** with **cucumber relish** alongside. Sprinkle **sesame seeds** over pork. Enjoy!



#### 3. Prep glaze & pork

Peel and finely chop **1 tablespoon ginger**. Add to a medium bowl with **coconut milk powder**, **half of the gochujang (or more depending on heat preference)**, **½ cup water**, **1 tablespoon sugar**, and **¼ teaspoon salt**; whisk to combine.

Pat **pork** dry and season with **salt** and **pepper**.



#### 6. Spice it up!

Gochujang and kimchi go together like peas in a pod. That spicy fermented cabbage instantly elevates any meal—not to mention it's great for gut health! Just throw a few pieces onto your plate before serving.