

Charred Gochujang Pork Chops

with Sour Cherry Soy Sauce & Ginger-Honey Carrots

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Ingredients



2 Boneless, Center-Cut Pork Chops



6 oz Carrots



2 Tbsps Soy Glaze



1 Tbsp Sesame Oil



1 oz Butter



½ cup Jasmine Rice



1 piece Ginger



2 tsps Gochujang



1 Tbsp Rice Vinegar



1 Tbsp Honey



3 oz Radishes



1 bunch Mint



2 Tbsps Sour Cherry Spread



1 Tbsp Sugar



BLUE APRON
x
Chef Roy Yamaguchi

For 4 weeks, Blue Apron is honored to be partnering with Chef Roy Yamaguchi—an award winning, Japanese-American chef and co-founder of Hawaii Regional Cuisine—to bring you a series of recipes that showcase his passion for blending techniques from his classical French restaurant training with the sunny flavors of Hawaii.



Serve with Blue Apron wine that has this symbol
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1 Marinate the pork

- Remove the **honey** from the refrigerator to bring to room temperature.
- In a large bowl, combine the **gochujang** and **sesame oil**.
- Pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- Transfer to the bowl of **marinade** and turn to coat. Set aside to marinate at least 10 minutes.



2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Halve the **radishes** lengthwise, then thinly slice crosswise. Place in a bowl; add the **sugar** and **vinegar** and season with salt and pepper. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Peel the **carrots**; halve lengthwise, then thinly slice on an angle.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Pick the **mint** leaves off the stems.
- In a bowl, combine the **soy glaze** and **sour cherry spread**.



3 Cook the carrots

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced carrots** and **chopped ginger**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **honey** (kneading the packet before opening), **butter**, and **½ cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 4 to 6 minutes, or until the carrots are softened and the liquid is mostly reduced.
- Transfer to a bowl and cover with foil to keep warm.
- Rinse and wipe out the pan.



4 Cook the rice

- Meanwhile, in a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



5 Cook the pork & serve your dish

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **marinated pork**. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes. Once rested, slice the **cooked pork** crosswise.
- Serve the **sliced pork** with the **cooked rice** and **cooked carrots**. Top the pork with the **sauce** and **marinated radishes** (discarding any liquid). Garnish with the **mint leaves** (tearing just before adding). Enjoy!



*An instant-read thermometer should register 145°F.