

# Charred Gochujang Pork Chops

with Soy Cherry Soy Sauce & Ginger-Honey Carrots

4 SERVINGS

40-50 MINS

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## Ingredients

 4 Boneless, Center-Cut Pork Chops

 3 oz Radishes

 2 Tbsps Soy Glaze

 1 Tbsp Sesame Oil

 2 oz Butter

 1 cup Jasmine Rice

 1 piece Ginger

 1 Tbsp Gochujang

 2 Tbsps Honey

 1 Tbsp Sugar

 ¾ lb Carrots

 1 bunch Mint

 1 Tbsp Rice Vinegar

 2 Tbsps Sour Cherry Spread



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.



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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.
- Place in the bowl of **marinade** and turn to coat. Set aside to marinate at least 10 minutes.



## 2 Prepare the ingredients & make the sauce

- Wash and dry the fresh produce.
- Halve the **radishes** lengthwise, then thinly slice crosswise; place in a bowl. Add the **sugar** and **vinegar**; season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise on an angle.
- Peel the **ginger**; finely chop to get 1 tablespoon (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 large pan (nonstick, if you have one), heat **1 tablespoon 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.



## Step 3 continued:

- Add the **honey** (kneading the packet before opening), **butter**, and **¾ cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 7 to 9 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 medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups 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** (letting any excess marinade drip off). Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until cooked to your desired degree of doneness.\*
- Transfer to a cutting board and let rest at least 5 minutes.
- Thinly slice the **rested 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!

