

Charred Gochujang Pork Chops

with Sour Cherry Soy Sauce & Ginger-Honey Carrots

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
blueapron.com



Ingredients*



2 Boneless, Center-Cut Pork Chops



½ cup Long Grain White Rice



1 piece Ginger



6 oz Carrots



3 oz Radishes



1 bunch Mint



1 oz Salted Butter



1 Tbsp Sesame Oil



1 Tbsp Rice Vinegar



2 Tbsps Soy Glaze



2 tsps Gochujang



2 Tbsps Sour Cherry Spread



2 tsps Honey



1 Tbsp Sugar



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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 Cook the rice

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- 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.



3 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- 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**.
- In a separate bowl, whisk together the **sugar** and **vinegar** until the sugar has dissolved. Add the **sliced radishes** and season with salt and pepper; stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.



4 Cook the carrots

- In a medium pan (nonstick, if you have one), heat a drizzle 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 **butter**, **honey** (kneading the packet before opening), 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.



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 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!



*The USDA recommends a minimum safe cooking temperature of 145°F for pork.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

