

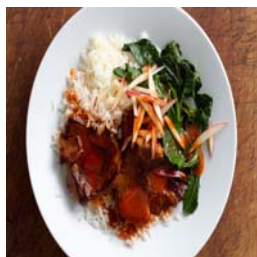
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Spicy Pork with Pickled Kale

PUBLISHED: SEPTEMBER 2011 SERVINGS: 4 PREP: 40 MINUTES TOTAL: 1 MINUTES

INGREDIENTS

1/2 cup dry sake

1/2 cup gochujang (Korean chili paste)

1/4 cup mirin (sweet Japanese rice wine)

11- pound piece trimmed boneless pork shoulder, cut into 1/2"-thick slices

2 tablespoons vegetable oil, divided

1 bunch Tuscan or regular kale, stemmed, leaves torn

2 tablespoons fish sauce (such as nam pla or nuoc nam)

1/4 cup unseasoned rice vinegar

4 cups steamed rice

1 crisp apple, cored, cut into matchstick-size pieces

PREPARATION

View Step-by-Step Directions

Whisk first 3 ingredients in a medium bowl; set 1/2 cup aside. Add pork to medium bowl; turn to coat. Let marinate 20 minutes.

Heat 1 Tbsp. oil in a large skillet over medium-high heat. Add pork; sear until browned and cooked through, about 3 minutes per side. Transfer to a plate.

Heat 1 Tbsp. oil in a large saucepan. Add kale; sauté until wilted, about 5 minutes. Stir in fish sauce, then rice vinegar. Divide rice among plates. Arrange pork and kale on top.

Sprinkle apple and reserved chili sauce over.

KEYWORDS

Dinner, Fast Easy Fresh, Kale Recipes, Korean Food, Meat Recipes, Pork Recipes, Rice Recipes

RECIPE BY Rachel Yang of Joule in Seattle WA

PHOTOGRAPH BY Romulo Yanes

NUTRITIONAL INFORMATION

One serving contains: Calories (kcal) 533.7 %Calories from Fat

**39.0 Fat (g) 23.2 Saturated Fat
(g) 6.3 Cholesterol (mg) 83.3
Carbohydrates (g) 52.2 Dietary
Fiber (g) 2.1 Total Sugars (g) 3.9
Net Carbs (g) 50.1 Protein (g)
27.0 Sodium (mg) 903.4**