

## **INGREDIENTS**

2 PERSON | 4 PERSON



Scallions



1 Clove | 2 Cloves Garlic



. Cucumber



1 | 2



10 oz | 20 oz Ground Pork



4 oz | 8 oz Bulgogi Sauce Contains: Sesame, Soy, Wheat



Ketchup



1 tsp | 2 tsp



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



5 tsp | 10 tsp Rice Wine Vinegar



Potato Buns Contains: Eggs, Milk, Soy, Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

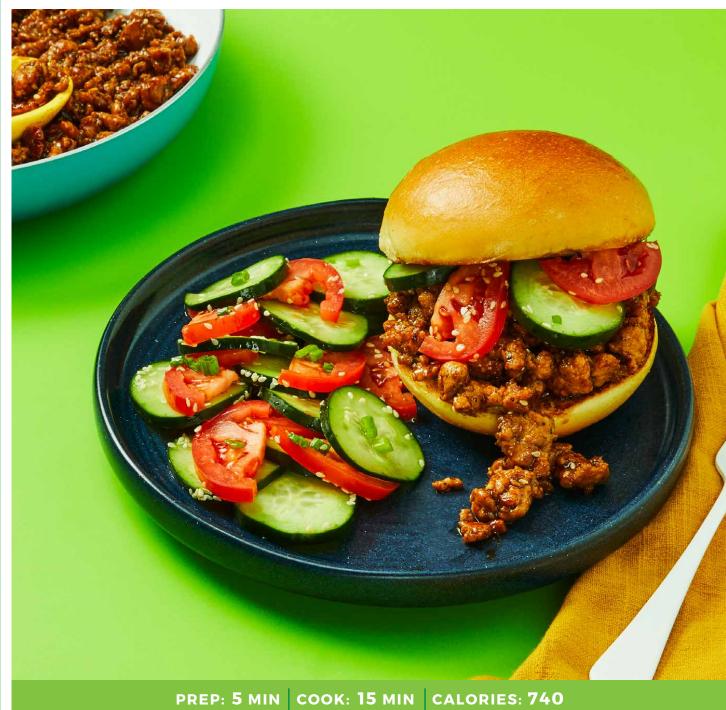
# **HELLO**

## **BULGOGI SAUCE**

A Korean sesame and soy concoction with a hint of sweetness

# **ONE-PAN SESAME PORK SLOPPY JOES**

with Bulgogi Sauce & Cucumber Salad





#### **DIVIDE & CONQUER**

Why separate scallion whites from greens? Whites are firmer and more oniony, best for cooking; greens are mild and tender, best for topping.

#### **BUST OUT**

- Grater
- Medium bowl
- Large pan
- Kosher salt
- · Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)

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#### 1 PREP

- · Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Peel and grate garlic. Trim and thinly slice cucumber. Halve tomato lengthwise; slice into 1/4-inchthick half-moons.



#### 2 COOK PORK

- Heat a drizzle of oil in a large pan over medium-high heat. Add pork\*, scallion whites, garlic, salt, and pepper. Cook, breaking up meat into pieces, until pork is browned and scallion whites are softened. 2-4 minutes.
- Add bulgogi sauce, ketchup, Sriracha, and half the sesame seeds. Cook, stirring, until sauce is thickened and pork is cooked through, 1-2 minutes more. Taste and season with salt and pepper if needed. Remove from heat and cover to keep warm.



#### **3 MAKE SALAD**

• In a medium bowl, combine cucumber, tomato, scallion greens, vinegar, remaining sesame seeds, ¼ tsp sugar (½ tsp for 4 servings), and a pinch of salt.



- Halve and toast buns.
- Fill buns with **pork mixture** and as much **cucumber** salad (draining first) as you like. Divide sloppy joes between plates and serve with any remaining cucumber salad on the side.