

# ❖ Spicy Pork Bulgogi ❖

## Ingredients

### For the stir fry:

- 1 lb pork tenderloin, thinly sliced
- ½ tsp garlic powder
- ¼ tsp black pepper
- ⅛ tsp salt or MSG
- 1 tsp oil (sesame, vegetable, canola, olive)
- 1 tsp gochujang (or other hot pepper paste), to taste
- 1 10-oz bag shredded cabbage mix
- 1 cup carrots, shredded
- 1 sweet onion, sliced thin

### For the pickles:

- 1 bunch radishes, sliced
- 1 seedless cucumber, sliced
- ¼ tsp garlic powder
- ⅛ tsp black pepper
- Dash of salt or MSG
- ½ tsp gochukaru (or other dried hot chili flakes), to taste
- 1 tsp honey or sweetener of choice
- ¼ cup apple cider vinegar

❖ **Optional garnish:** sesame seeds and green onions

## Instructions

1. Season pork with garlic powder, black pepper, and salt (or MSG) and let marinate for at least 30 minutes or overnight.
2. In a separate bowl, combine all pickle ingredients and let marinate for at least 30 minutes or overnight.
3. Heat a medium or large pan over medium high heat, add oil, and stir-fry pork and vegetables 5-7 minutes (until pork is tender and cooked to an internal temperature of 145°F). Let rest for 3 minutes.
4. Serve with steamed rice. Garnish as desired.

Servings: 4

Prep time: 10 minutes plus marinating 30 minutes or overnight

Cook time: 15 minutes

Total time: 55 minutes

