



Smart Korean-Inspired Pork Bowls

with Sesame-Roasted Veggie Jumble and Gochujang Mayo


Carb Smart













Calorie Smart

Spicy

30 Minutes

Issue with your meal?
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share your feedback.




-  Ground Pork
-  Double Ground Pork
-  Gochujang
-  Soy Sauce
-  Sesame Oil
-  Russet Potato
-  Green Onion
-  Sweet Bell Pepper
-  Zucchini
-  Moo Shu Spice Blend
-  Mayonnaise
-  Garlic Salt

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, measuring spoons, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Double Ground Pork	500 g	1000 g
Gochujang 🌶️	2 tbsp	4 tbsp
Soy Sauce	½ tbsp	1 tbsp
Sesame Oil	1 tbsp	2 tbsp
Russet Potato	1	2
Green Onion	2	4
Sweet Bell Pepper	1	2
Zucchini	2	4
Moo Shu Spice Blend	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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Prep and roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **half the sesame oil** to an unlined baking sheet. Season with **pepper** and **half the garlic salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min.



Make gochujang mayo

- Meanwhile, add **mayo** and **gochujang** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



Prep

- Meanwhile, halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Core, then cut **pepper** into 1-inch pieces.
- Thinly slice **green onions**, keeping **white** and **green parts** separate.



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tsp** (1 **tsp**) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard **all but ½ tbsp** (1 **tbsp**) **fat** from the pan.
- Add **Moo Shu Spice Blend**, **soy sauce** and **green onion whites** to the pan, then stir to combine. (**TIP**: Add ¼ **tsp** [½ **tsp**] **sugar**, if desired!)
- Season with **pepper**, to taste.

If you've opted for **double pork**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of pork**. Work in batches, if necessary.



Roast veggies

- Add **peppers, zucchini** and **remaining sesame oil** to another unlined baking sheet. Season with **pepper** and **remaining garlic salt**, then toss to combine.
- Roast in the **top** of the oven, stirring halfway through, until tender-crisp, 18-20 min.



Finish and serve

- Transfer **potatoes** to the baking sheet with **veggies**, then toss to combine.
- Divide **veggies** between bowls. Top with **pork**.
- Dollop **gochujang mayo** over top.
- Sprinkle with **remaining green onions**.

Dinner Solved!