



# Gochujang Pork Chops

with Bok Choy and Wok-Style Rice

Quick

Spicy

25 Minutes



Pork Chops,  
boneless



Gochujang



Lime



Bok Choy, chopped



Garlic Puree



Jasmine Rice



Green Onions



Honey



Carrot, julienned



Edamame



Soy Sauce

## HELLO GOCHUJANG

*This fermented Korean chili paste has distinctive savoury, sweet and spicy notes!*

## Start here

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

## Bust out

Baking sheet, measuring spoons, zester, medium pot, small bowl, measuring cups, whisk, large non-stick pan, paper towels, silicone brush

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Gochujang 🌶️	2 tbsp	4 tbsp
Lime	1	1
Bok Choy, chopped	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Green Onions	2	2
Honey	1 tbsp	2 tbsp
Carrot, julienned	56 g	113 g
Edamame	56 g	113 g
Soy Sauce	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## 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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## Cook rice

Bring **1 ¼ cups water** and **⅛ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.

4



## Make glaze and finish pork

While **pork** cooks, whisk together **gochujang**, **lime juice**, **honey** and **garlic puree** in a small bowl. Once **pork** been in the oven for about 6 min, remove the baking sheet from the oven. Brush **half the glaze** over **each pork chop**. Return **pork** to the **middle** of the oven. Roast until **glaze** is sticky and **pork** is cooked through, 1-2 min. \*\*

2



## Prep

While **rice** cooks, thinly slice **green onions**. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Pat **pork** dry with paper towels, then season with **salt** and **pepper**.

5



## Make wok-style rice

Fluff **rice** with a fork. Reheat the large non-stick pan (from step 3) over medium-high. When hot, add **2 tbsp oil** (dbl for 4 ppl), then **bok choy**, **edamame** and **carrots**. Cook, stirring occasionally, until tender-crisp, 3-5 min. Add **rice**, **soy sauce**, **lime zest** and **half the green onions**. Cook, stirring often, until **rice** becomes golden-brown, 2-3 min.

3



## Start pork

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden, 2-3 min per side. When **pork** is golden, transfer to a baking sheet. Roast in the **middle** of the oven until almost cooked through, 6-8 min. (NOTE: It's ok if pork doesn't cook all the way through at this step! It will finish cooking after the glaze is added in step 4.)

6



## Finish and serve

Thinly slice **pork**. Divide **rice** between plates and top with **pork**. Sprinkle **remaining green onions** over top. Squeeze a **lime wedge** over top, if desired. Drizzle **remaining gochujang glaze** over **pork**.

## Dinner Solved!