

Gochujang and Thai-Chili Pork Stir Fry



INGREDIENTS

- 1 lb. ground pork
- 2 fresh Thai-chili peppers, thinly sliced
- 3 cloves garlic, minced
- 1 leek, quartered and thinly sliced
- 1 red bell pepper, seeded and finely chopped
- 1 cup fresh green beans, cut into 1-inch pieces
- 1/2 cup freshly chopped cilantro
- 1/4 cup soy sauce
- 1/4 cup Gochujang sauce (Korean chili paste)
- 2 tablespoons olive oil
- 2 tablespoons packed brown sugar
- 2 tablespoons rice wine vinegar
- 2 tablespoons chopped peanuts

DIRECTIONS

- 1) Brown the ground pork in a large skillet or sauté pan over medium-high until the pork is crumbly and no longer pink about 5-7 minutes. Transfer the cooked pork to a bowl and set aside.
- 2) Add the olive oil to the same pan until the oil is shimmering, and sauté the garlic, leeks, green beans, and peppers about 4 minutes until the beans are bright green yet still crisp.
- 3) Return the pork to the pan with the veggies.
- 4) Combine the Gochujang, soy sauce, and brown sugar in a small bowl, and stir the sauce into the skillet mixing the ingredients thoroughly. Add the rice wine vinegar and cook for 1-2 minutes.
- 5) To serve, top the dish with the chopped cilantro and peanuts.