

INGREDIENTS

Total Cook Time: 2 h 30 mins

6 Servings

Prep Time: 1 - 2 hours

Cook Time: 30 mins

- 1 kg OBC Pork Cuts
- 3 Tbsp. hot chili paste (such as sambal oelek)
- 2 Tbsp. OBC Brown Sugar
- 1 Piece of ginger, (peeled, finely grated)
- 3 Tbsp. soy sauce, divided
- 2¼ tsp. toasted sesame oil
- 3Tbsp. OBC Cooking Oil
- Kosher salt
- 2 medium Carrots, (peeled & thinly sliced)
- 1 Bunch collard greens (ribs and stems removed)
- 1Tbsp. seasoned rice vinegar
- 1/2 cup OBC Three Way Mix (Optional)

DIRECTIONS

1. Freeze OBC Pork cuts until firm around the edges, 30–45 minutes.
2. Combine chili paste, OBC brown sugar, ginger, garlic, 2 Tbsp. soy sauce, and 2 tsp. sesame oil in a resealable plastic bag (or medium bowl if you aren't feeling the plastic). Thinly slice pork with a long sharp knife. Add to marinade, seal bag, and knead to thoroughly coat. Let sit at least 10 minutes and up to 2 hours.
3. Heat 1 Tbsp. OBC Oil in a large nonstick pan over medium-high. When oil is very hot, add half of pork in a single layer; season very lightly with salt. Cook, undisturbed, increasing heat to high if needed, until dark brown underneath, about 1 minute. Toss pork, breaking up with tongs or a wooden spoon, and continue to cook, tossing, until cooked through, about 1 minute more. Transfer to a plate. Repeat with another 1 Tbsp. OBC Cooking oil and remaining pork (you may want to briefly remove pan from heat when adding more oil so it doesn't spatter). Wipe out pan.
4. Heat remaining 1 Tbsp. OBC Cooking oil in pan over medium-high heat. Add carrots and cook in a single layer, undisturbed, until beginning to soften and brown underneath, about 2 minutes. Add collard greens and toss to wilt. Cook, tossing occasionally, until vegetables are crisp-tender, about 2 minutes.
5. Combine vinegar and remaining 1 Tbsp. soy sauce and ¼ tsp. sesame oil in a small bowl.
6. To serve, divide rice among bowls and arrange pork and vegetables over. Top each with some OBC Three way Mixed Veg.

“Sticky & Spicy Pork Stew”



OBCTM