



Oven baked Korean pork chops



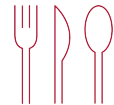
DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 2

Ingredients

4 pork chops
50 g Korean gochujang paste
1 tbsp rice wine vinegar
1 tbsp light brown sugar
1 ½ tbsp soy sauce
1 tbsp mirin
1 thumb-sized piece ginger, peeled and minced/grated
1 clove garlic peeled and minced
1 tbsp sesame oil

To serve

1 tsp mixed white and black
1/2 tsp shichimi togarashi Japanese
seasoning (optional)

Notes

Method

In a large bowl, place the gochujang paste, rice wine vinegar, sugar, soy sauce, mirin, ginger, garlic and sesame oil. Mix together, add the pork chops and stir again to coat. Cover the bowl with clingfilm. Place in the fridge to marinate for 1-2 hours (up to overnight).
Preheat the oven to CircoTherm® 190°C.
Take the pork chops out of the fridge and arrange on a baking tray. Place in the oven to cook for 15-20 minutes – until cooked throughout.
Remove from the oven and sprinkle with the black sesame seeds and shichimi togarashi. Serve with a green salad.