



CHAIRMAN'S
RESERVE®



difficulty rating

serving size: 4 | **prep time:** 1 hour 45 minutes | **cook time:** 10 minutes | **cut:** pork tenderloin | **method:** pan-fry

pork tenderloin bulgogi cheesesteak with kimchi and gochujang

Layered with bold Korean ingredients and bursting with flavor, this cheesesteak is sure to be your new favorite sandwich.

INGREDIENTS:

1 Chairman's Reserve® Pork tenderloin

¼ cup of kimchi

1 red bell pepper, diced

1 sweet white onion, diced

1 green onion, diced

2 soft baguette or roll of choice

Gochujang sauce (for serving)

Big Poppa's Desert Gold Seasoning

Safflower oil, or similar for cooking

MARINADE:

4 large garlic cloves

2 green onions, diced

2 tablespoon low sodium soy sauce

2 tablespoon sugar (or honey)

3 tablespoons water

1 tablespoon toasted sesame oil

1 tablespoon of sesame seeds

1 teaspoon Big Poppa's Little Louie's Garlic Salt or 1 teaspoon of coarse black pepper

DIRECTIONS:

1. Preheat your griddle to 300°F.
2. Trim the silver skin off of the pork, place in a zip bag and freeze for 1 hour.
3. To make marinade, put all ingredients in a blender — blend into a puree.
4. After an hour, remove pork from freezer and slice into thin pieces.
Put back into bag and add marinade, place back in fridge for ½ hour.
5. While pork slices are marinating, dice bell pepper and onion.
6. Add safflower oil to coat griddle, add bell pepper and onion and season with Desert Gold, mix to incorporate.
7. When the pepper is soft and the onions are translucent, lower the heat on that side of your griddle to 200°F, while keeping the other side at 300°F.
8. Remove pork from fridge, and add to the "hot" 300°F side. Cook for 3 minutes and then flip and cook for 3 more minutes.
9. Fold in pepper and onion mixture, cook for another minute.
10. Take 2 to 3 slices of provolone, place on top of meat and immediately flip to melt the cheese, stir to blend.
11. Cut open baguette/roll, layer in kimchi, and then fold in the meat, pepper and cheese mix from griddle.
12. Top with sprinkles of toasted and black sesame seeds, then sprinkle with Gochujang sauce (for serving) and diced green onion.
13. Drizzle Gochujang on the top, serve hot.

PRO TIP:

- Partially freezing makes slicing protein easy.

servings: ¼ | **calories:** 540 | **total fat:** 18g | **sodium:** 960mg | **total carbohydrate:** 46g | **protein:** 48g