

Spicy Korean Pork Bowl



Ingredients

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| 1 pkg. Azteca® Bake Taco Salad Bowls | 2 T tomato paste |
| 1 ½ pounds thinly sliced pork shoulder | 3 T fresh grated ginger |
| 3 T soy sauce | 1 T sugar |
| 2 T hot pepper flakes | 1 onion, thinly sliced |
| 4 green onions, cut into 2-inch pieces | 2 cups shredded red & green cabbage |
| sliced green onions, if desired for garnish | |

Directions

Remove salad bowls from refrigerator and let stand for 15 minutes to soften. Bake salad bowls according to package directions. In large bowl combine tomato paste, pork, ginger, soy sauce, sugar, pepper flakes, onion and green onion. Mix well to coat the pork. In large skillet, cook pork mixture in oil until the pork is fully cooked. May have to cook in batches, if easier. Place ½ cup shredded cabbage into each baked bowl. Top with pork mixture. Garnish with chopped sliced green onion, if desired. Makes 4 servings.