



In your box

- 2 fl. oz. Seasoned Rice Vinegar
- 2 Green Onions
- 2 Garlic Cloves
- 1 Red Fresno Chile
- 1 Pork Tenderloin
- .40 fl. oz. Tamari Soy Sauce
- ½ oz. Light Brown Sugar
- 1 fl. oz. Sriracha
- 1 Tbsp. Chopped Ginger
- ½ fl. oz. Toasted Sesame Oil
- 8 oz. Slaw Mix

Customer Favorite

Korean Pork Medallions

with Sriracha and slaw

NUTRITION per serving—Calories: 423, Carbohydrates: 34g, Fat: 11g, Protein: 45g, Sodium: 1545mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
6 days

Difficulty Level 
Easy

Spice Level 
Spicy



🕒 You will need

Olive Oil, Salt, Pepper

2 Mixing Bowls, Medium Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **seasoned rice vinegar, green onions, marinade**



1

Prepare the Ingredients

- Mince **garlic**.
- Trim and thinly slice **green onions** on an angle.
- Stem, seed, and slice **Fresno chile** into thin rounds. *Be sure to wash hands and cutting board after prepping Fresno chile.*
- Pat **pork tenderloin** dry. On a separate cutting board, slice tenderloin into medallions, 1/2"-3/4" thick.



2

Marinate the Pork Medallions

- In a large mixing bowl, combine half the **seasoned rice vinegar** (reserve remaining for slaw dressing), **tamari soy sauce, brown sugar, Sriracha** (to taste), **ginger**, and **garlic**.
- Place **pork** in marinade and toss to coat evenly. Marinate at room temperature at least 10 minutes.
- While pork marinates, make dressing.



3

Prepare the Slaw

- In another large mixing bowl, combine remaining **seasoned rice vinegar, sesame oil**, half the **green onions** (reserve remaining for garnish), 1/4 tsp. **salt**, and a pinch of **pepper**.
- Add **slaw mix** to mixing bowl with **dressing** and toss to coat. Set aside.



4

Prepare the Pork Medallions

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium heat.
- Remove **pork** from **marinade** and pat dry with paper towels.
- Reserve marinade.



5

Cook the Pork Medallions

- Add **pork medallions** to hot pan and cook until pork reaches a minimum internal temperature of 145 degrees, 3-4 minutes per side.
- During last minute of cooking, add reserved **marinade** to pan and flip pork until coated with a sticky glaze. *Add 1 Tbsp. water if glaze appears too thick.*
- Plate dish as pictured on front of card, garnishing **slaw** with remaining **green onions** and **Fresno chile rounds** (to taste). Bon appétit!