

## Korean-Style Pork and Rice

### Ingredients:

- 2 Tbs Avocado oil (or sesame oil)
- 12 oz. lean ground pork
- 3/4 cup finely chopped yellow onion
- 1/3 cup chopped green onions
- 4 garlic gloves, finely chopped
- 1/3 cup water
- 1 to 2 Tbs gochujang sauce (to your desired heat level)
- 2 Tbs soy sauce (or soy-free Coconut Aminos)
- 1 Tbs light brown sugar
- 2 Tbs fresh cilantro, chopped
- 2 Tbs rice vinegar
- 1 package Uncle Ben's precooked brown rice
- lime wedges

Heat oil in a large skillet over medium-high heat. Add pork and cook until browned, stirring to crumble. Add onion, green onions, and garlic. Cook for 4 minutes. Add water and cook for 1 minute, scraping the skillet to loosen the brown bits. Remove from heat and add gochujang sauce, soy sauce, brown sugar, cilantro, and rice vinegar. Heat rice according to packaged instructions and serve pork over rice. Garnish with lime wedges. Enjoy!

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

**"... and I say to myself, what a wonderful world." - Louis Armstrong**