

Korean Inspired Pork & Kimchee Omelet



**Korean inspired
Kimchee &
Pork Omelet**

Pork sweetened with Korean flavors, spicy kimchee and nutty sesame seeds – all working together to create an amazing omelet.

What you need:

- 2 Tablespoons toasted sesame seeds (see note)
- $\frac{1}{2}$ pound of pork loin
- 2 heaping tablespoons of go chu jang (Korean sweet & spicy hot pepper paste)
- 3-4 green onions
- 1 cup kimchee
- 6 eggs
- 2 garlic cloves
- 1 Tablespoon sesame oil

Note: to toast sesame seeds, heat a dry cast iron skillet over high heat until it begins to smoke. Remove it from the heat and add the sesame seeds, shaking constantly, until they begin to brown. Immediately pour them off into a clean dish.



How to Do it:

Preheat the oven to 375 degrees.

Cut the pork into thin slices, about $\frac{1}{2}$ to $\frac{3}{4}$ inches long. Mix together with the go chu jang and let set for about five minutes.





Heat a cast iron skillet on medium to medium high heat. Add the sesame oil and roll it around in the pan to coat evenly. Add the pork and cook, stirring frequently until the pork is



cooked through.

Using a garlic press, crush the garlic over the top and stir.

Cut half the green onions on an angle into thin, 1 inch strips. Cut the other half into slices (like chives) for the garnish.



Chop the kimchee into small pieces and add to the pan. Stir until heated through.



Add the thin onion strips.



Beat the eggs and pour over the top.

Place the pan in the oven and bake until the eggs are set, about 15 to 20 minutes. The bottom could burn easily because of the sugar in the go chu jung. Keep an eye on it.

When the eggs are set, sprinkle the remaining green onions and sesame seeds over the top.



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Serve immediately.



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Serves 4

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