

Japanese Ginger Pork with Cabbage (Shogayaki-style)

Serves 2

Ingredients:

- 国産豚肉モモうす切り 223g
- 150g finely shredded cabbage
- 75 g onion, thinly sliced
- 60 g bell pepper, julienned
- ½ T canola or sesame oil

Sauce:

- 1 T Kevala coconut aminos
- 1 tbsp mirin
- 1 tsp grated ginger
- 1 tsp sake
- ½ tsp honey (optional)

1. Prep vegetables and pork:

- Thinly slice **onion** and **bell pepper**.
- Finely shred **cabbage** and set aside for serving raw or lightly wilted.
- If not already sliced, cut the **pork** into bite-sized strips or pieces.

2. Make the sauce:

In a small bowl, combine:

- 1 Tbsp **Kevala coconut aminos**
- 1 Tbsp **mirin**
- 1 tsp **grated ginger**
- 1 tsp **sake**
- ½ tsp **honey** (*optional for a touch of sweetness*)

3. Cook pork:

Heat ½ **Tbsp canola or sesame oil** in a skillet over medium-high heat.
Add pork and stir-fry until mostly browned (about 2–3 minutes).

4. Add vegetables:

Add sliced onion and bell pepper to the pan. Stir-fry until just tender (another 2–3 minutes).

5. Add sauce and finish:

Pour the sauce into the skillet. Stir and simmer for 1–2 minutes until pork is fully cooked and the sauce lightly coats everything.

6. Serve:

Plate the shredded cabbage and spoon the pork and vegetables over or beside it. Drizzle with any remaining pan juices.



Optional Add-ons:

- A wedge of **lemon** or **yuzu juice** on the cabbage is classic.
- A few drops of **shichimi togarashi** if you like a bit of heat.
- Serve with a scoop of **genmai (brown rice)** for a full meal.

Nutrition (per serving):

Calories - 275

Protein = 24g

Fat = 15g

Sat. Fat = 3.5g

Carbs = 12g

Sugars = 6

Fiber = 2

Sodium = 300mg