

## Crispy Pork Kimchi Bowl



**Preparation time:** 45 min

**Difficulty:** Easy

## Ingredients

- Cooked Rice: 2
- Green Onions, chopped: 4
- Kimchi, chopped: 1 cup
- Pomi Chopped Tomatoes: 1 cup
- Pomi Double Concentrated Tomato Paste: 1 Tablespoon
- Pork Belly, cubed: 1/2 pound
- Soy Sauce: 1 Tablespoon
- Sugar: 1 Tablespoon
- White Onion, chopped: 1 cup
- salt: 1/2 teaspoon

## For this recipe we used:

Chopped Tomatoes



## Preparation

Directions:

1. Heat a large skillet on medium-high heat. Once the skillet is hot, add the cubed pork belly and pan fry for 2-3 minutes on each side or until the pork is caramelized and crispy. Move the pork to a plate with paper towel and set aside. Discard most of the rendered fat in the skillet.
2. To the skillet, add chopped white onion and stir fry on medium heat for 2-3 minutes.
3. Next, add the chopped kimchi and stir fry for another 2 minutes. Using your wooden spoon, scrape the bottom of the skillet to incorporate all of the flavor bits.
4. Add the Pomi Double Concentrated Tomato Paste, stir to combine and cook for 2-3 minutes.
5. Now, add the Pomi Chopped Tomatoes and sugar, stir to combine and cook for 5-7 minutes on medium-low.
6. Lastly, add the soy sauce and chopped green onion. Stir to combine, cook for another 2-3 minutes then turn off the heat.
7. To serve, add some cooked rice to your bowl, spoon over the kimchi & Pomi sauce, top with some of the crispy pork belly and garnish with finely chopped green onion.