

STICKY SPICY PORK WITH ASPARAGUS AND EDAMAME

(inspired by [Modern Proper](#))

1 pound ground pork

1/2 tsp salt

small bunch of asparagus, tough ends removed, cut into 2-inch pieces

1/2 cup frozen edamame, no need to de-frost

1/4 cup soy sauce

1 tablespoon Gochujang sauce (or more to taste)

minced ginger, to taste (I used about 2 tsp)

Heat a large nonstick skillet or wok over medium-high heat. Add the pork, season with salt, and use a spoon to break it up into large pieces. Cook, until beginning to brown and crisp, about 8 minutes, resisting the temptation to move it around. You want to get a nice crisp layer in the bottom. Add the asparagus and edamame, stir everything around, and cover the pan. Simmer for about 3 minutes. Meanwhile, mix the soy sauce with Gochujang and ginger.

Open the pan, add the prepared sauce and cook, stirring for another couple of minutes, until veggies are crisp-tender. Serve over golden rice (recipe available [here](#)) or plain steamed rice.