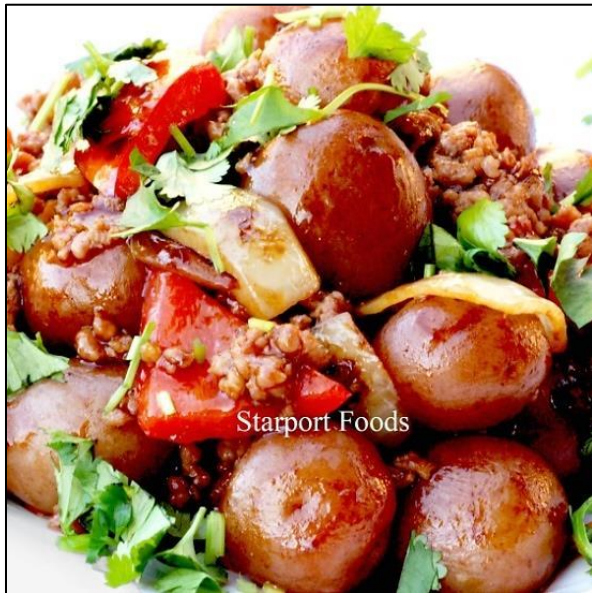


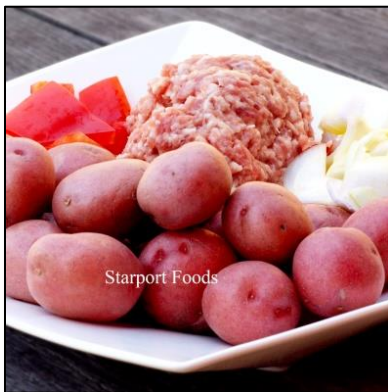


## Korean Breakfast Potatoes Gluten Free



### Ingredients: Deli Serving Portion

- ¾ C. **Korean BBQ & Wing Sauce** (Gluten Free Starport 318)
- 1 lb. Red baby potatoes, whole or half-cut
- ½ lb. Ground pork
- ½ Tbsp. **Marinade Seasoning** (Gluten Free Starport 356)
- 1 Tbsp. Water for marinate
- 3 Tbsp. Vegetable oil (1 Tbsp. for marinate)
- 3 oz. Red Bell Pepper, 1" cubes
- 3 oz. Onions, Chopped
- 1 tsp. Ginger, minced
- 1 tsp. Garlic Minced
- 2 Tbsp. Cilantro, Chopped for garnish



### Instructions

1. Bring a large pot of water to a boil.
2. Gently scrub whole baby potatoes. (Optional, potatoes *may* be cut in half). Add to pot and cook uncovered for 10 minutes or until tender. Drain immediately and set aside.
3. Dissolve **Marinade Seasoning** with 1 Tbsp. water then add in 1 Tbsp. of oil and mix with ground pork and marinate about ½ hour or more.
4. In large skillet, wok or pot, cook ground pork for 4 minutes on medium high heat, breaking pork into small pieces.
5. Add garlic and ginger and continue cooking for 1 minute then add onions and red bell pepper. Onions and red bell peppers may be oil blanch in fryer for 20 seconds then add as a garnish.
6. Add cooked baby potatoes, **Korean BBQ & Wing Sauce** stir and cook for 2 minutes.
7. Serve garnished with cilantro.