

Braised Daikon with Minced Pork

Developed by [The RoboGourmet](#) – v1.0, 1/24/2022

Adapted from [RecipeTin Japan](#)

Serves 2

Notes: This modifies the original Japanese recipe for more Chinese flavors

Pork

0.5 lb ground or minced pork
1 tablespoon light soy sauce
1 tablespoon minced ginger
Extra light olive oil or vegetable oil

Daikon

1 lb daikon, ends trimmed, peeled, and [roll-cut](#) into 1 ¼" chunks*
A handful of rice (optional)
1 green onion, thinly sliced with the greens and whites separated
2 tablespoons dark soy sauce
1 tablespoon oyster sauce
1 ¼ cup chicken stock or low sodium broth, divided
½ teaspoon corn starch

**Note: When preparing the daikon, if it is quite thick (2.5" or more), cut it lengthwise into 4 strips before roll-cutting into chunks.*

Marinate the pork: In a small bowl, mix the ground pork with the light soy sauce. Ensure the soy sauce is evenly combined with the pork. Set aside to marinate.

Parcook the daikon: Put the daikon and rice (if using) in a small pot and add water to cover the daikon. Bring to a boil and cook for 10 minutes, or until the daikon is nearly cooked through (a bamboo skewer or fork should pass through). Drain, rinse with cold water and drain well. Set aside.

Cook the pork: Add 1 tablespoon of oil to a 12" skillet and heat on medium-high until starting to smoke. Add the minced garlic and let cook until aromatic, about 30 seconds. Add the pork and break up with a wooden spatula into small pieces. Let cook on one side, then stir to cook the other side.

Braise the daikon: Add the parcooked daikon to the pan with the pork. Add the white part of the sliced green onion, 1 cup of the chicken stock, the dark soy sauce, and the oyster sauce. Stir to combine. Bring to a boil, then cover and simmer on low for 10 minutes.

Thicken the sauce: In a small bowl, mix the cornstarch and remaining chicken stock well to make a smooth slurry. Add the slurry to the pan and stir to combine. Let cook for a minute to thicken the sauce. Take off heat, garnish with the remaining sliced green onion and serve.