

## This Gochujang Alfredo Pasta with Pork Belly Crumble Is Comfort Food with a Kick

If you're a fan of spicy, creamy, and indulgent pasta dishes, then buckle up: this



**TIME**  
**5 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

8 oz fettuccine pasta  
1/2 cup heavy cream  
1/4 cup grated Parmesan cheese

2 tbsp gochujang paste

4 slices of pork belly

Salt and pepper to taste

Chopped green onions for garnish

? Swaps & Notes:

**Pasta:** Fettuccine works great, but you can substitute with linguine, spaghetti, or even udon noodles for a chewier bite.

**Gochujang:** Adjust the amount for your spice preference. Start with 1 tbsp if you're spice-shy.

**Pork Belly:** Can't find it? Try thick-cut bacon or pancetta. Still crispy, still savory.

**Cheese:** Parmesan adds depth, but Pecorino Romano or even cream cheese could be used for variation.

??? Instructions:

**Cook Pasta:** Bring a pot of salted water to a boil and cook the fettuccine until al dente. Drain and set aside.

**Crisp the Pork Belly:** In a skillet over medium heat, cook pork belly slices until golden and crispy (about 4-5 minutes per side). Remove, let cool slightly, and crumble into bite-sized pieces.

**Make the Sauce:** In the same skillet, pour in the heavy cream and stir in the gochujang paste. Whisk over low heat until smooth and warmed through.

**Combine:** Toss the cooked pasta into the skillet, stirring until fully coated in the creamy gochujang sauce.

**Add Cheese:** Stir in grated Parmesan until melted and incorporated into the sauce. Season with salt and pepper to taste.

**Finish:** Serve the pasta in bowls, top with crumbled crispy pork belly, and garnish with chopped green onions.

? **Tips for Success:**

Don't boil the sauce-keep it on low to prevent the cream from splitting.

Reserve some pasta water in case you want to loosen the sauce a bit.

Use a sharp knife to cut pork belly evenly, and pat it dry before pan-frying for optimal crisp.

? **Serving Suggestions & Pairings:**

A cold cucumber salad with rice vinegar and sesame seeds

Steamed or roasted broccoli with lemon zest

Finish with a sweet bite like Brownie Batter Dip for a decadent dessert

Need a cozy dinner idea? Serve this alongside Chicken Enchiladas for a spicy feast

? **Storage & Leftovers:**

**Refrigerator:** Store pasta and pork belly separately if possible. The pasta will last 2-3 days in an airtight container.

**Reheat Tips:** Warm the pasta gently on the stove with a splash of cream or milk to loosen the sauce. Re-crisp the pork belly in a skillet or air fryer.

? **More Recipes You'll Love:**

Instant Pot Lasagna - hearty, quick, and crave-worthy.

Cajun Chicken Sausage Gumbo - smoky and satisfying.

No-Bake Peanut Butter Oatmeal Bars - perfect sweet and salty snack.

## DIRECTIONS

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2. **Crisp the :** Pork Belly: In a skillet over medium heat, cook pork belly slices until golden and crispy (about 4-5 minutes per side). Remove, let cool slightly, and crumble into bite-sized pieces.
3. **Make the :** Sauce: In the same skillet, pour in the heavy cream and stir in the gochujang paste. Whisk over low heat until smooth and warmed through.
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5. **Add :** Cheese: Stir in grated Parmesan until melted and incorporated into the sauce. Season with salt and pepper to taste.
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9. Use a sharp knife to cut pork belly evenly, and pat it dry before pan-frying for optimal crisp.
10. ? **Serving Suggestions & Pairings:** Serve this spicy-creamy pasta with a cooling drink or light side to balance the richness. Some great ideas:
11. A cold cucumber salad with rice vinegar and sesame seeds

12. Steamed or roasted broccoli with lemon zest
13. Finish with a sweet bite like : Brownie Batter Dip for a decadent dessert
14. Need a cozy dinner idea? Serve this alongside Chicken Enchiladas for a spicy feast
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16. Reheat : Tips: Warm the pasta gently on the stove with a splash of cream or milk to loosen the sauce. Re-crisp the pork belly in a skillet or air fryer.
17. ? More Recipes You'll Love: If this flavor mash-up excites you, you'll love diving into these fusion-friendly, comforting dishes:
18. Instant : Pot Lasagna - hearty, quick, and crave-worthy.
19. Cajun : Chicken Sausage Gumbo - smoky and satisfying.
20. No-Bake : Peanut Butter Oatmeal Bars - perfect sweet and salty snack.
21. ? Final Thoughts: This Creamy Gochujang Alfredo Pasta with Crispy Pork Belly Crumble brings the heat, the comfort, and the surprise all in one irresistible dish. It's bold without being overpowering, comforting without being heavy, and always a conversation starter.
22. Tried it? I'd love to hear how it turned out for you-drop your tips or favorite swaps in the comments. And don't forget to follow along for more globally inspired comfort food recipes!

## SWAPS & NOTES

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