

# DINNERLY



## Char Siu Impossible Buns with Sesame Broccoli



1h



2 Servings

You might not be surprised to learn our three favorite letters are BBQ, but can you guess our favorite kind? We're putting a spin on char sui, Cantonese barbeque pork, by subbing in crumbled Impossible patties. Even better, we wrapped it up nice and cozy in a warm sesame bun, plus some garlicky sesame broccoli rounds out the whole meal. We've got you covered!

## WHAT WE SEND

- 1 lb pizza dough <sup>4</sup>
- ½ lb broccoli
- ¼ oz granulated garlic
- 2 oz hoisin sauce <sup>2,3,4</sup>
- ¼ oz Chinese five spice
- ½ lb pkg Impossible patties <sup>3</sup>
- ¼ oz pkt toasted sesame seeds <sup>2</sup>

## WHAT YOU NEED

- ketchup
- sugar
- neutral oil
- kosher salt & ground pepper
- 1 large egg <sup>1</sup>

## TOOLS

- medium skillet
- rimmed baking sheet
- small baking dish

## COOKING TIP

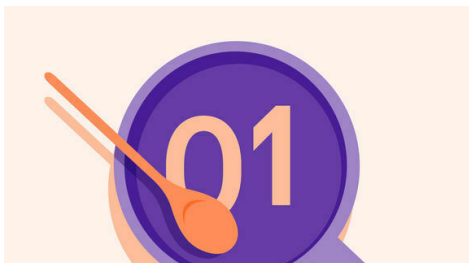
Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

## ALLERGENS

Egg (1), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1130kcal, Fat 43g, Carbs 142g, Protein 47g



### 1. Prep ingredients

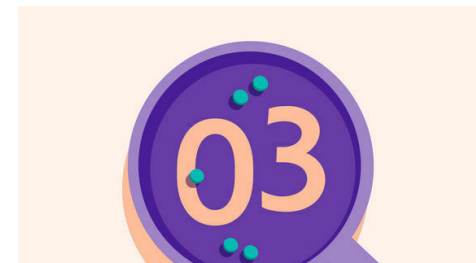
Preheat oven to 450°F with racks in the upper and lower thirds. Set **dough** out at room temperature until step 3. Cut **broccoli** into florets, if necessary.

In a small bowl, stir to combine ¼ **teaspoon granulated garlic**, all the **hoisin sauce**, 2 **tablespoons ketchup**, 1 **teaspoon sugar**, and ½ **teaspoon Chinese five spice**; set aside.



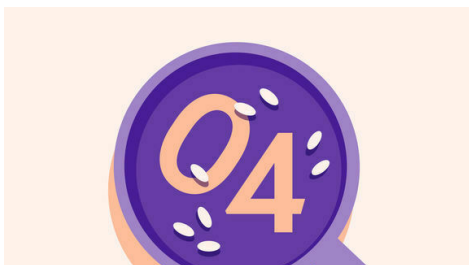
### 2. Brown plant-based ground

Heat 1½ **tablespoons oil** in a medium skillet over medium-high. Add **Impossible patties** and season with **salt** and **pepper**; cook, breaking up into smaller pieces, until browned in spots, about 5 minutes. Stir in **hoisin mixture**; cook, stirring, until plant ground is coated and sauce is thickened, about 1 minute. Remove from heat. Season to taste with **salt** and **pepper**.



### 3. Assemble buns

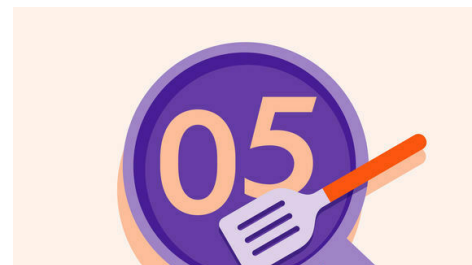
On a clean work surface, cut **dough** into 6 equal pieces. Roll or stretch each into 6-inch circles. Add ¼ **cup plant-based ground filling** to each circle. Gather edges in the center and pinch very firmly to create a tight seal. Place on a parchment-lined rimmed baking sheet, seam-side down. Wipe out skillet and reserve for step 5.



### 4. Bake buns

Whisk 1 **large egg** in a small bowl; brush over tops of **plant-based ground buns** and sprinkle with **half of the sesame seeds**. Fill a small baking dish with **water** and place on lower oven rack (to help steam buns!). Bake buns on upper oven rack until cooked through, 20–25 minutes.

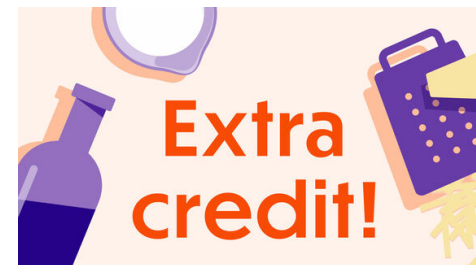
Switch oven to broil and cook until buns are golden, 1–2 minutes (watch closely as broilers vary).



### 5. Cook broccoli & serve

While **buns** bake, return reserved skillet over medium-high heat with 1½ **tablespoons oil**. Add **broccoli** and a pinch of **salt**. Cook, stirring frequently, until starting to soften and brown in spots, 7–10 minutes. Add ¼ **teaspoon granulated garlic and sesame seeds**; cook, 1–2 minutes more. Season to taste.

Serve **char siu plant-based ground buns** with **broccoli** alongside. Enjoy!



### 6. Dipping sauce!

No matter the occasion, we love a good dipping sauce. Mix together tamari, chopped garlic, red pepper flakes, and some honey for a sweet and salty umami bomb.