

DINNERLY



Chinese Barbecue PORK Bowl with Crisp Salad & Hoisin Sauce



20-30min



2 Servings

Gone are the days when the sweet and savory flavors of succulent Chinese barbecue pork require take-out. Not anymore!! Tender pulled pork is coated in a garlicky-hoisin marinade and then crisped up under the broiler and served over a bed of refreshing romaine and pickled veggies. We've got you covered!

WHAT WE SEND

- 4 oz carrot
- garlic
- 1 oz scallions
- 1 romaine heart
- ½ lb pkg pulled pork
- 1 pkt hoisin sauce ^{1,2,3}

WHAT YOU NEED

- white wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- neutral oil

TOOLS

- vegetable peeler
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 350kcal, Fat 19g, Carbs 27g, Protein 25g



1. Pickle carrots

Scrub and trim **carrot**, then use a vegetable peeler to peel into long ribbons. Finely chop **1 teaspoon garlic**. In large bowl, whisk to combine **1 tablespoon vinegar, 2 teaspoons water, and a pinch each of salt and pepper**. Add **carrot ribbons** and **½ teaspoon of the chopped garlic** to **pickling liquid**, tossing to coat; set aside until step 5.



2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Trim **scallions**, then thinly slice. Halve **romaine** lengthwise, then slice crosswise into 1-inch pieces, discarding stem end.



3. Season pork

In a medium bowl, shred **pork** into smaller pieces using 2 forks or your fingers. Add **2 tablespoons hoisin sauce** and **remaining chopped garlic**, stirring gently to combine. In a small bowl, whisk to combine **remaining hoisin sauce** and **1 teaspoon water**.



4. Broil pork

Line a rimmed baking sheet with foil, then spread **pulled pork** into an even layer. Broil on top oven rack until heated through and crispy in parts, 6–8 minutes (watch closely as broilers vary).



5. Finish & serve

Add **romaine, half of the scallions**, and **2 tablespoons oil** to bowl with **pickled carrots**, tossing to combine. Season to taste with **salt** and **pepper**. Transfer to plates. Top **salad** with **crispy pork**, and drizzle **remaining hoisin sauce** over the top. Garnish with **remaining scallions**. Enjoy!



6. Go-go gadget: Peeler

Take your relationship with the vegetable peeler to the next level. This underrated kitchen gadget can make the simplest recipes front page-worthy. Use your peeler to turn veggies like carrots, zucchini, and butternut squash into wide, thin strips. Use them for salads, pickles, sandwich toppers, or as a base for your favorite sauce!