



Char Siu Pork with Grilled Broccolini & Ginger Scallion Sauce



20-30min



2 Servings

If you don't have a grill or grill pan, preheat oven to 450°F with a rack in the upper third. Place pork on a rimmed baking sheet and roast on the upper oven rack until firm to the touch and reaches 145°F internally, 8-12 minutes. Transfer pork to a cutting board to rest. Switch oven to broil. Place broccolini on a rimmed baking sheet and broil on the upper oven rack until tender and lightly charred, 5-10 minutes.

What we send

- 2 oz hoisin sauce ^{1,6,11}
- 2 (½ oz) honey
- 2 (½ oz) tamari soy sauce ⁶
- ¼ oz paprika
- ¼ oz Chinese five spice
- 10 oz pkg pork tenderloin
- 5 oz jasmine rice
- 2 scallions
- 1 oz fresh ginger
- 1 bunch broccolini

What you need

- kosher salt & ground pepper
- neutral oil
- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷

Tools

- grill or grill pan
- small saucepan
- microplane or grater

Cooking tip

No microwave? Transfer broccolini to a skillet and add a little water. Cover and cook over medium-high heat until bright green and just tender, about 2 minutes.

Allergens

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 22g, Carbs 98g, Protein 47g



1. Marinate pork

Preheat a grill to medium-high, if using.

In a medium bowl, stir to combine **hoisin**, **all of the honey**, **4 teaspoons tamari**, **1 teaspoon paprika**, and **½ teaspoon Chinese five spice**. Season **pork** all over with **salt** and **pepper**, then add to marinade and turn to coat. Set aside to marinate at room temperature until step 5.



4. Grill broccolini

Transfer **broccolini** to a microwave-safe plate; cover with damp paper towel. Microwave on high until bright green and just tender, 1-2 minutes. Toss with **1 teaspoon oil** and season with **salt** and **pepper**.

Brush grill grates or pan with **oil**. Add par-cooked broccolini; cook until lightly charred, 4-5 minutes. Transfer to a plate and cover to keep warm.



2. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



5. Grill pork

Reduce grill or pan heat to medium. Add **pork** (reserve marinade for basting). Cover and cook until lightly charred and reaches 145°F internally, flipping every 2 minutes, 8-10 minutes total. Halfway through cooking, brush pork with **reserved marinade** after each flip. Cook until pork is shiny and glazed. Transfer to a cutting board to rest for 5 minutes.



3. Make sauce

Trim **scallions**, then finely chop. Finely grate **1 teaspoon ginger** into a small bowl. Add **chopped scallions**, **remaining tamari**, **2 tablespoons oil**, **½ teaspoon sugar**, and **¼ teaspoon vinegar**; stir to combine. Season to taste with **salt** and **pepper**. Set ginger scallion sauce aside until ready to serve.

Preheat a grill pan over medium-high, if using.






6. Finish & serve

Fluff **rice** with a fork. Thinly slice **pork**. Spoon **rice** onto plates, top with **pork**, and drizzle **ginger scallion sauce** over top.

Serve **pork and rice** with **grilled broccolini** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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