

Five-Spiced Pulled Pork Bowl

with Coconut Rice & Apple-Radish Slaw



2 Servings

What we send

- 5 oz jasmine rice
- ¾ oz coconut milk powder^{7,15}
- 1 apple
- 1 radish
- ¼ oz fresh cilantro
- ½ oz toasted sesame oil¹¹
- ½ lb pkg ready to heat pulled pork
- ½ oz tamari⁶
- ¼ oz Chinese five spice
- ¼ oz pkt toasted sesame seeds¹¹

What you need

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

Tools

- small saucepan
- medium nonstick skillet

Allergens

Soy (6), Milk (7), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Cook coconut rice

In a small saucepan, whisk to combine **rice, 1¼ cups hot tap water, coconut milk powder,** and **½ teaspoon each of sugar and salt**; bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

4. Make caramel sauce

To same skillet, add **¼ cup sugar** and **2 tablespoons water**. Cook, without stirring, over medium heat until melted. Continue to cook, swirling skillet occasionally, until sugar is honey-colored, 4-5 minutes. Add **tamari, ½ teaspoon five spice** and **½ cup water**, and swirl (don't stir) to combine (caramel may harden, but will melt again).

2. Prep apple-radish slaw

Core **apple**; cut into matchsticks. Cut **radish** into matchsticks. Coarsely chop **cilantro**.

In a medium bowl, whisk to combine **sesame oil, 2 teaspoons vinegar, 1 teaspoon sugar,** and **¼ teaspoon salt**. Add **apples, radish,** and **half of the cilantro**; toss to combine. Season to taste with **salt** and **pepper**. Set aside until ready to serve.

5. Simmer pork

Bring **sauce** to a simmer, then return **pork** to skillet. Continue to simmer until sauce is nearly evaporated, 3-5 minutes more.

3. Brown pork

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **pork** and cook, breaking up large pieces, until well browned on one side, 2-3 minutes. Transfer pork to a bowl.

6. Finish & serve

Fluff **coconut rice** with a fork. Season to taste with **salt** and **pepper**.

Serve **coconut rice** in bowls alongside **five-spiced pulled pork** and **apple-radish slaw**. Sprinkle **sesame seeds** over pork and garnish with **remaining cilantro**. Enjoy!