





## 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 (½ oz) honey
- 2 (½ oz) tamari soy sauce <sup>1</sup>
- ¼ oz paprika
- ¼ oz Chinese five spice
- 10 oz pkg pork tenderloin
- 5 oz jasmine rice
- 2 scallions
- 1 piece fresh ginger
- ½ lb broccolini
- 2 oz hoisin sauce <sup>2,1,3</sup>

## What you need

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

## 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

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

## Nutrition per serving

Calories 800kcal, Fat 22g, Carbs 99g, 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

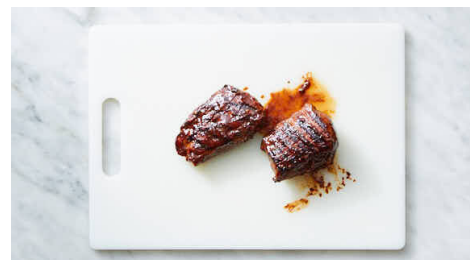
Transfer **broccolini** to a microwave-safe plate; cover with damp paper towel. Microwave on high until bright green and just tender, 1-2 minutes. Toss with **1 teaspoon oil** and season with **salt** and **pepper**.

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!