



Fast! Hoisin-Glazed Pulled Pork Rice Bowl

with Peanuts, Carrots & Marinated Cucumbers



ca. 20min



2 Servings

Packed with flavor, you'll hardly believe this meal is ready in 20 minutes! Here we broil ready-to-heat pulled pork until it's crisp in spots and toss it with hoisin sauce. We pair the tender pork with sesame marinated carrots and cucumbers, cilantro, peanuts, and fluffy jasmine rice. The best thing about this bowl? Build your own at the table! Add as much or as little of each component as you like to create your perfect bite.

What we send

- 5 oz jasmine rice
- 1 cucumber
- 1 carrot
- 2 scallions
- ½ lb pkg ready to heat pulled pork
- 2 oz hoisin sauce ^{1,6,11}
- ½ oz toasted sesame oil ¹¹
- 1 oz salted peanuts ⁵
- 1 lime
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- sugar

Tools

- small saucepan
- vegetable peeler
- rimmed baking sheet

Allergens

Wheat (1), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 18g, Carbs 89g, Protein 31g



1. Cook rice

Preheat broiler with a rack in the upper third.

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil, then reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes.



4. Marinate cucumbers

Meanwhile, in a medium bowl, combine **cucumbers**, **carrots**, **sesame oil**, and **½ teaspoon each salt and sugar**. Set aside to marinate.



2. Prep ingredients

Meanwhile, halve **cucumber** crosswise (save rest for own use). Peel cucumber, remove and discard seeds, then thinly slice into half moons.

Using a vegetable peeler, shave **carrots** into ribbons; cut ribbons in half crosswise. Trim and thinly slice **scallions**.



5. Finish

Using a rolling pin or meat hammer, crush **peanuts**. Cut **lime** into wedges. Pick **cilantro leaves** from stems; discard stems.

Fluff **rice** and divide between bowls. Serve with **pork**, **carrots**, **marinated cucumbers**, and **scallions** over top. Drizzle **pork** with **remaining hoisin sauce**. Garnish with **cilantro** and **peanuts**. Serve with **lime wedges**.



3. Cook pork

Use your fingers to break **pulled pork** into bite-sized pieces on a rimmed baking sheet. Broil until pork is well browned and crisp, 8-10 minutes (watch closely as broilers vary).




Transfer to a medium bowl and toss with **half of the hoisin sauce** and **1 tablespoon water**. Season to taste with **salt** and **pepper**.



6. Serve

Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**