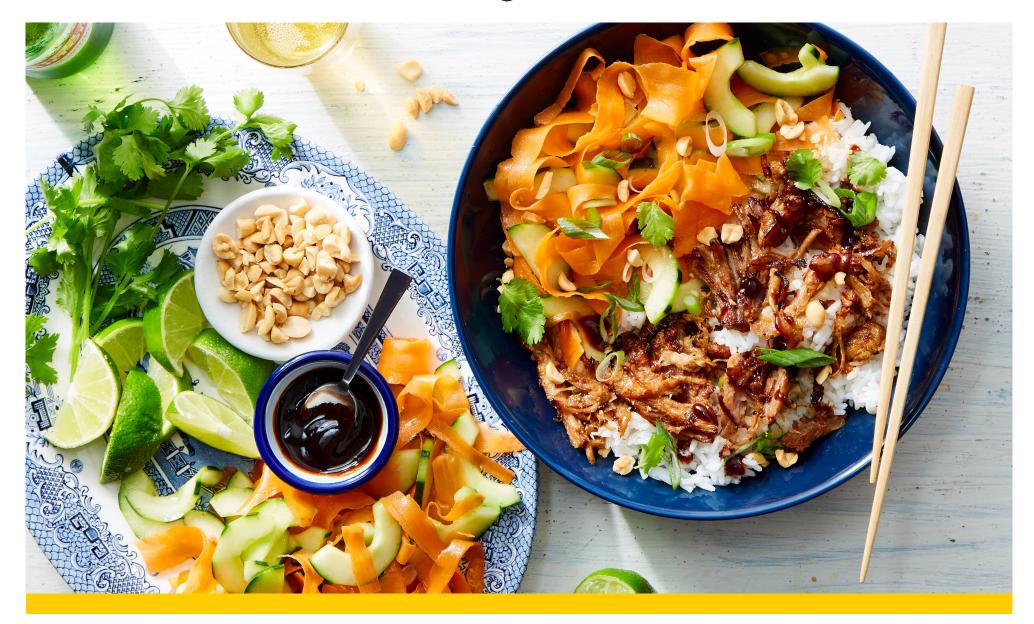
MARLEY SPOON



Hoisin-Glazed Pulled Pork Rice Bowl

with Peanuts, Carrots & Marinated Cucumbers





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 small bag carrots
- 2 scallions
- ½ Ib pkg ready to heat pulled pork
- 2 oz hoisin sauce 1,2,3
- ½ oz toasted sesame oil 1
- 1 oz salted peanuts ⁴
- 1 lime
- 1/4 oz fresh cilantro

What you need

- kosher salt & ground pepper
- sugar

Tools

- small saucepan
- · vegetable peeler
- rimmed baking sheet

Allergens

Sesame (1), Soy (2), Wheat (3), Peanuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 37g, Carbs 91g, Protein 19g



1. Cook rice

Preheat broiler with a rack in the upper third.

In a small saucepan, combine **rice**, **1**% **cups water**, and % **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.



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**.



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.



4. Marinate cucumbers

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



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.



6. Serve

Enjoy!