

MARLEY SPOON



Heat & Eat Char Siu Ribs & Steamed Bok Choy

with Soy-Scallion Oil



30-40min



2 Servings

A Cantonese-style of barbecued pork, char siu is an immediate make-your-mouth-water set of flavors. We combine paprika and Chinese five spice with honey, hoisin, tamari, and sesame oil for an irresistible homemade char siu glaze to slather on a rack of baked pork ribs. We quick-steam bok choy for a beautiful burst of green and whip up soy-scallion oil to garnish this comforting plate of jasmine rice and sticky glazed pork.

What we send

- 5 oz jasmine rice
- garlic
- ¼ oz paprika
- ¼ oz Chinese five spice
- ½ oz honey
- 2 oz hoisin sauce ^{1,2,3}
- ½ oz toasted sesame oil ²
- ½ oz tamari soy sauce ³
- 12oz pkg fully cooked pork ribs
- 2 scallions
- ½ lb baby bok choy

What you need

- neutral oil
- sugar
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- parchment paper
- small saucepan
- small skillet
- microwave

Allergens

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

Nutrition per serving

Calories 970kcal, Fat 38g, Carbs 93g, Protein 43g



1. Cook rice

Preheat oven to 450°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

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



4. Prep ingredients

Crush **1 large garlic clove**. Cut **scallion whites** into 1-inch sections. Thinly slice **scallion greens**; reserve for step 6. Trim ends from **bok choy**, separate into individual leaves.

In reserved skillet, combine **scallion pieces** and **garlic** with **1 tablespoon oil**. Cook over medium-low heat, until aromatics are deeply browned, 5-7 minutes.



2. Make char siu glaze

Into a small skillet, finely grate **½ teaspoon garlic**. Add **1½ teaspoons paprika**, **⅓ teaspoon Chinese five spice**, and **2 teaspoons oil**. Cook over low heat until garlic is fragrant and oil is stained red, 2-3 minutes.

Add **honey**, **½ tablespoon hoisin**, **1 teaspoon sesame oil**, and **½ teaspoon tamari**. Cook over medium heat until lightly thickened and syrupy, 1-2 minutes.



5. Cook soy-scallion oil

Remove and discard **scallions and garlic** from skillet. Add **remaining hoisin**, **tamari**, and **sesame oil**, **1 teaspoon sugar**, and **1 tablespoon water**. Bring to a simmer to dissolve sugar; set aside.

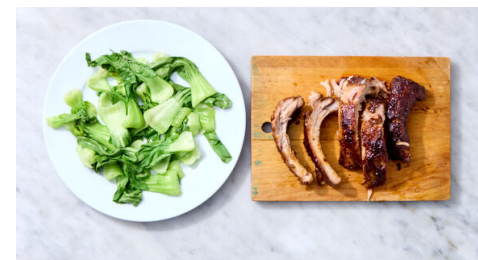
Arrange **bok choy** in a single layer on a plate lined with damp paper towels; cover with another layer of damp paper towels.



3. Cook ribs

Transfer **glaze** to a bowl; wash and reserve skillet. Pat **ribs** dry; transfer to parchment-lined baking sheet, meat side up. Brush rib meat all over with **half of the char siu glaze**. Bake on center rack until sauce is set and edges of ribs start to caramelize, 5-7 minutes.

Brush with **remaining glaze**; continue roasting until ribs are browned, glazed, and sticky, another 5-7 minutes.



6. Finish & serve

Microwave **bok choy** until bright green and crisp-tender, 2-3 minutes (check every minute as microwaves vary). Season to taste with **salt** and **pepper**.

Divide **rice** and **bok choy** between plates; drizzle with **soy-scallion oil**. Cut **ribs** in between bones; divide between plates. Sprinkle with **scallion greens**. Enjoy!