

DINNERLY



Chinese Barbecue Shredded Beef Bowl with Crisp Salad & Hoisin Sauce



20-30min



2 Servings

Gone are the days when the sweet and savory flavors of succulent Chinese barbecue beef require take-out. Not anymore!! Tender shredded beef is coated in a garlicky-hoisin marinade and then crisped up under the broiler and served over a bed of refreshing romaine and pickled veggies. We've got you covered!

WHAT WE SEND

- 1 carrot
- 2 scallions
- 1 romaine heart
- ½ lb pkg ready to heat shredded beef ^{1,6}
- 2 oz hoisin sauce ^{1,6,11}

WHAT YOU NEED

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

TOOLS

- vegetable peeler
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 400kcal, Fat 19g, Carbs 44g, Protein 18g



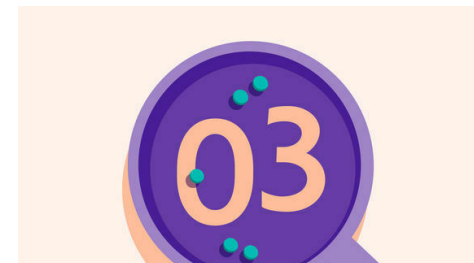
1. Pickle carrots

Scrub and trim **carrot**, then use a vegetable peeler to peel into long ribbons. Finely chop **1 teaspoon garlic**. In large bowl, whisk to combine **1 tablespoon vinegar**, **2 teaspoons water**, and a pinch each of salt and pepper. Add carrot ribbons and ½ teaspoon of the chopped garlic to pickling liquid, tossing to coat; set aside until step 5.



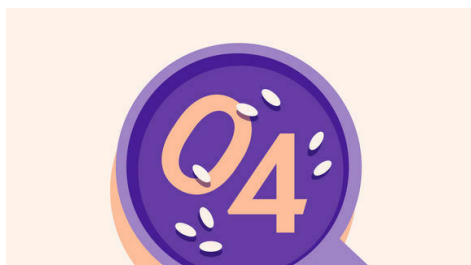
2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Trim **scallions**, then thinly slice. Halve **romaine** lengthwise, then slice crosswise into 1-inch pieces, discarding stem end.



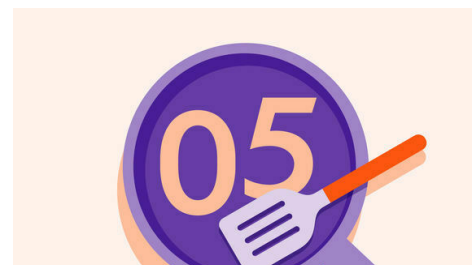
3. Season beef

In a medium bowl, shred **beef** into smaller pieces using 2 forks or your fingers. Add **2 tablespoons hoisin sauce** and **remaining chopped garlic**, stirring gently to combine. In a small bowl, whisk to combine **remaining hoisin sauce** and **1 teaspoon water**.



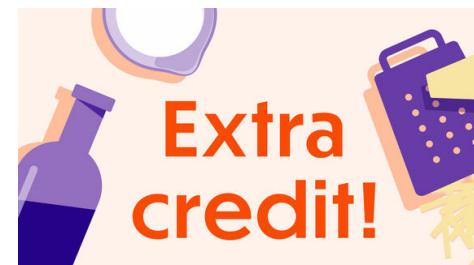
4. Broil beef

Line a rimmed baking sheet with foil, then spread **shredded beef** into an even layer. Broil on top oven rack until heated through and crispy in parts, 6–8 minutes (watch closely as broilers vary).



5. Finish & serve

Add **romaine**, **half of the scallions**, and **2 tablespoons oil** to bowl with **pickled carrots**, tossing to combine. Season to taste with **salt** and **pepper**. Transfer to plates. Top **salad** with **crispy beef**, and drizzle **remaining hoisin sauce** over the top. Garnish with **remaining scallions**. Enjoy!



6. Go-go gadget: Peeler

Take your relationship with the vegetable peeler to the next level. This underrated kitchen gadget can make the simplest recipes front page-worthy. Use your peeler to turn veggies like carrots, zucchini, and butternut squash into wide, thin strips. Use them for salads, pickles, sandwich toppers, or as a base for your favorite sauce!