



Char Siu Pork Buns

with Sesame-Tamari Broccoli



1h



2 Servings

A dim sum favorite, these BBQ-flavored pork buns combine sweet and savory in one hand-held bite. With the ease of pre-made dough, we focus on flavoring the ground pork filling with a garlicky-hoisin sauce and a touch of Chinese five-spice powder. An egg wash helps the pillowy buns turn golden brown as they bake in a steamy oven. We pan-roast broccoli with sesame oil and serve it alongside for a mini dim sum experience.

What we send

- 1 lb pizza dough ¹
- ½ lb broccoli
- ¼ oz granulated garlic
- 2 oz hoisin sauce ^{1,6,11}
- ¼ oz Chinese five spice
- 10 oz pkg ground pork
- ¼ oz pkt toasted sesame seeds ¹¹
- ½ oz toasted sesame oil ¹¹
- ½ oz tamari soy sauce ⁶
- 2 scallions

What you need

- ketchup
- sugar
- neutral oil
- kosher salt & ground pepper
- 1 large egg ³
- distilled white vinegar (or apple cider vinegar)

Tools

- medium skillet
- rimmed baking sheet
- small baking dish

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1120kcal, Fat 39g, Carbs 135g, Protein 56g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Set **dough** out at room temperature until step 3. Cut **broccoli** into 1-inch florets, if necessary.

In a small bowl, stir to combine **hoisin sauce, a pinch of granulated garlic, 2 tablespoons ketchup, 1 teaspoon sugar, and ½ teaspoon Chinese five spice**; set aside.



4. Bake buns

Whisk **1 large egg** in a small bowl; brush over tops of **pork buns** and sprinkle with **half of the sesame seeds**. Fill a small baking dish with **water** and place on lower oven rack (to help steam buns!). Bake buns on upper oven rack until cooked through, 20–25 minutes. Halfway through cooking, carefully pour **¼ cup water** directly onto the baking sheet.



2. Brown pork

Heat **1½ tablespoons oil** in a medium skillet over medium-high. Add **pork** and season with **salt** and **pepper**; cook, breaking up into smaller pieces, until cooked through and browned in spots, about 5 minutes. Stir in **hoisin mixture**; cook, stirring constantly, until pork is coated and sauce is thickened, about 1 minute. Remove from heat. Season to taste with **salt** and **pepper**.



5. Cook broccoli

While **buns** bake, heat **1 tablespoons oil** in reserved skillet over medium-high. Add **broccoli** and a pinch of **salt**. Cook, stirring frequently, until starting to soften and brown in spots, about 3 minutes. Add **¼ cup water** and a **pinch of granulated garlic**; partially cover and cook until crisp tender, 1–2 minutes. Remove from heat.



3. Assemble buns

On a clean work surface, cut **dough** into 6 equal pieces. Roll or stretch each piece into 6-inch circles. Add **¼ cup pork filling** to each circle. Gather edges in the center and pinch very firmly to create a tight seal. Place on a parchment-lined rimmed baking sheet, seam-side down. Wipe out skillet and reserve for step 5.



6. Finish & serve

Toss **broccoli** with **remaining sesame seeds** and **half of the sesame oil**. Season to taste with **salt** and **pepper**. In a small bowl, whisk together **tamari, remaining sesame oil, 2 teaspoons vinegar, and a pinch of sugar**. Thinly slice **scallions** and sprinkle over **pork buns**. Serve **broccoli** and **sesame-tamari sauce** alongside. Enjoy!