

# DINNERLY



## Chinese Barbecue Pork Bowl with Crisp Salad & Hoisin Sauce



20-30min



2 Servings

Gone are the days when the sweet and savory flavors of succulent Chinese barbecue pork require take-out. Not anymore!! Tender pulled pork 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 pulled pork
- 2 oz hoisin sauce <sup>1,6,11</sup>

## WHAT YOU NEED

- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- 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 550kcal, Fat 38g, Carbs 29g, Protein 12g



### 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.



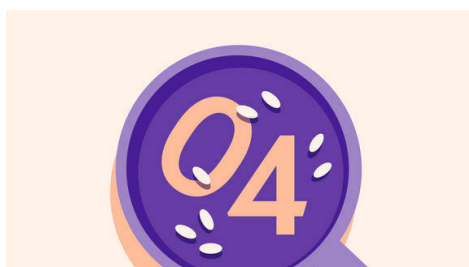
### 2. Prep ingredients

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.



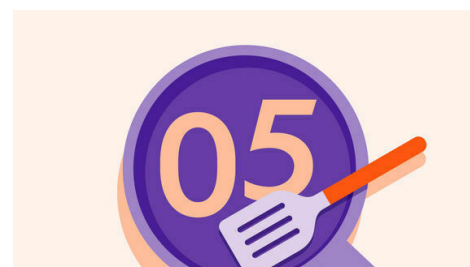
### 3. Season pork

In a medium bowl, shred **pork** 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**.



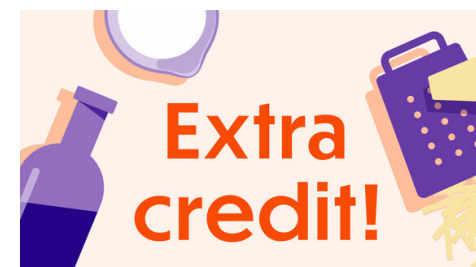
### 4. Broil pork

Line a rimmed baking sheet with foil, then spread **pulled pork** 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 pork**, 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!