

DINNERLY



Char Siu Pork Buns with Sesame Broccoli



1h



2 Servings

You might not be surprised to learn our three favorite letters are BBQ, but can you guess our favorite kind? Char sui, Cantonese barbeque pork, is the perfectly savory, subtly sweet meat you need in your life. Even better, we wrapped it up nice and cozy in a warm sesame bun, plus some garlicky sesame broccoli rounds out the whole meal. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ²
- ½ lb broccoli
- 2 oz hoisin sauce ^{3,4,2}
- ¼ oz Chinese five spice
- 10 oz pkg ground pork
- ¼ oz pkt toasted sesame seeds ³
- ¼ oz granulated garlic

WHAT YOU NEED

- ketchup
- sugar
- neutral oil
- kosher salt & ground pepper
- 1 large egg ¹

TOOLS

- medium skillet
- rimmed baking sheet
- small baking dish

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

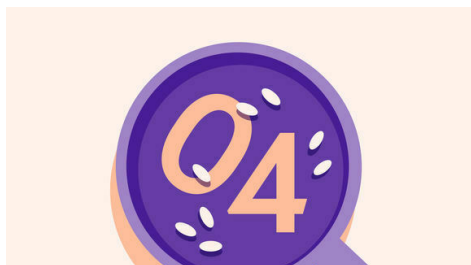
Calories 1080kcal, Fat 35g, Carbs 133g, Protein 55g



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 florets, if necessary.

In a small bowl, stir to combine ¼ **teaspoon granulated garlic**, all the **hoisin sauce**, 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.

Switch oven to broil and cook until buns are golden, 1–2 minutes (watch closely as broilers vary).



2. Brown pork

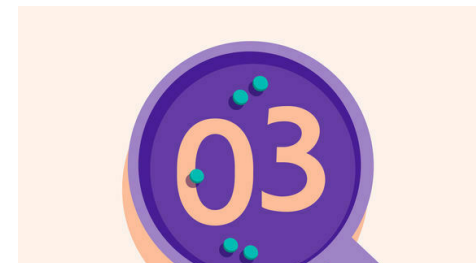
Heat 1½ **tablespoons oil** in a medium skillet over medium-high. Add **pork** and season with **salt** and **pepper**; cook, breaking up into smaller pieces, until cooked through and browned in spots, about 5 minutes. Stir in **hoisin mixture**; cook, stirring constantly, until pork is coated and sauce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



5. Cook broccoli & serve

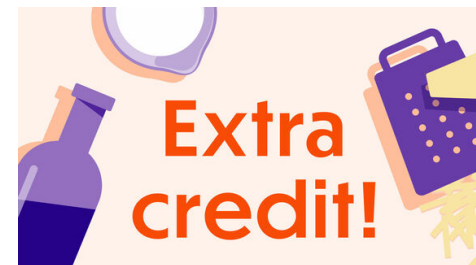
While **buns** bake, return reserved skillet over medium-high heat with 1½ **tablespoons oil**. Add **broccoli** and a pinch of **salt**. Cook, stirring frequently, until starting to soften and brown in spots, 7–10 minutes. Add ¼ **teaspoon granulated garlic and sesame seeds**; cook, 1–2 minutes more. Season to taste.

Serve **char siu pork buns** with **broccoli** alongside. Enjoy!



3. Assemble buns

On a clean work surface, cut **dough** into 6 equal pieces. Roll or stretch each 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. Dipping sauce!

No matter the occasion, we love a good dipping sauce. Mix together tamari, chopped garlic, red pepper flakes, and some honey for a sweet and salty umami bomb.