

MARLEY SPOON



Char Siu Pork Chop

with Veggie Lo Mein



30min



2 Servings

Char siu is a common way to flavor pork in Chinese cooking by creating a barbecue-like flavor—balancing sweet and tangy ingredients. Here, quick-cooking ribeye pork chops are glazed in an aromatic combination of ginger, honey, vinegar, and hoisin sauce, then broiled until lightly charred. It's served over stir-fried lo mein studded with crisp veggies.

What we send

- 12 oz pkg ribeye pork chop
- 1 oz fresh ginger
- 2 oz hoisin sauce ^{1,2,3}
- ½ oz honey
- 1 carrot
- 2 scallions
- 2 (½ oz) tamari soy sauce ²
- ½ oz toasted sesame oil ¹
- 7 oz udon noodles ³
- 4 oz snow peas

What you need

- kosher salt & pepper
- apple cider vinegar
- sugar
- neutral oil

Tools

- meat mallet (or heavy skillet)
- aluminium foil
- rimmed baking sheet
- microplane or grater
- large saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 900kcal, Fat 25g, Carbs 117g, Protein 50g



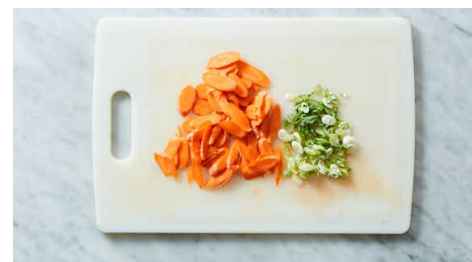
1. Prep pork & hoisin glaze

Pat **pork chops** dry; trim excess fat, then use a meat mallet or heavy skillet to pound to ⅓-inch thickness. Place on a foil-lined rimmed baking sheet, then season all over with **salt** and **pepper**. Peel and finely grate **1¾ teaspoons ginger**. In a small bowl, stir to combine **hoisin**, **honey**, **¼ teaspoon of the grated ginger**, and **1 teaspoon vinegar**.



4. Glaze & broil pork

Brush both sides of **pork** with **half of the hoisin glaze**. Broil on top oven rack until firm to the touch but not cooked through, about 3 minutes. Remove from oven, flip pork, and brush with remaining glaze. Broil on top oven rack until glossy, lightly charred, and cooked through, 3-4 minutes more (watch closely).



2. Prep carrot & scallions

Preheat broiler with top rack 6 inches from heat source. Bring a large saucepan of water to a boil. Scrub and trim **carrot**, then thinly slice crosswise. Trim **scallions**, then thinly slice on an angle.



5. Stir-fry veggies

Meanwhile, heat **1 tablespoon neutral oil** in a medium nonstick skillet over medium-high until shimmering. Add **carrots** and stir-fry until crisp-tender, 2-3 minutes. Add **snow peas**, **remaining grated ginger**, and **half of the scallions**, and stir-fry just until snow peas are bright green, about 30 seconds.



3. Prep sauce & cook noodles

In a small bowl, combine **tamari**, **1 tablespoon water**, and **1 teaspoon each of sesame oil, sugar, and vinegar**; stir to dissolve sugar. Add **udon noodles** to boiling water and cook, stirring frequently to prevent clumping, until tender, 3-5 minutes. Drain noodles, rinse under cold water, and drain well again.



6. Finish & serve

Add **noodles** to skillet with **veggies**, and stir-fry until heated through and evenly combined. Add **tamari mixture** and stir-fry, gently stirring, until noodles are coated, 1-2 minutes. Serve **pork** over **veggie lo mein**, and sprinkled with **remaining scallions**. Drizzle **pork drippings and glaze** from baking sheet over top. Enjoy!