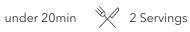
# MARLEY SPOON



## **Chinese BBQ Pulled Pork Bowl**

with Mint, Radishes & Cucumber





A long day calls for a delicious meal that takes little to no time to prepare. We cut the prep for this fresh and healthy bowl with Chinese-inspired flavors. Precooked pulled pork gets smothered in a hoisin sauce for that barbecue flavor, and mixed with fresh romaine and mint. It's a light meal that fills you up without sacrificing your time.

## What we send

- ½ Ib pkg ready to heat pulled pork
- 2 oz hoisin sauce 1,2,3
- ¼ oz pkt toasted sesame seeds <sup>1</sup>
- 1 romaine heart
- 1 radish
- 1 cucumber
- 1 oz rice vinegar
- 1/4 oz fresh mint
- 1 lime

## What you need

- neutral oil
- kosher salt & ground pepper

### **Tools**

· rimmed baking sheet

## **Cooking tip**

Hoisin is a thick sauce consisting of fermented soybeans, garlic, spices and sugar. It's similar to BBQ sauce, but is saltier and less sweet. Hoisin works great as a marinade or in a stirfry.

#### 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 500kcal, Fat 32g, Carbs 29g, Protein 12g



## 1. Season pork

Preheat broiler with a rack in the top position. In a medium bowl, break **pulled pork** into bite-side pieces. Add **2 tablespoons hoisin sauce** to pulled pork, stirring gently to combine. In a small bowl, whisk **1 teaspoon water** into the remaining hoisin sauce and reserve for step 6.



## 2. Broil pork

Place **pulled pork** on a rimmed baking sheet in an even layer. Broil on top oven rack until heated through and crispy in parts, about 6-8 minutes (watch closely as broilers vary). Sprinkle with **toasted sesame seeds**.



## 3. Prep veggies

Meanwhile, chop **romaine** crosswise into 2-inch ribbons down to end, discarding stem end. Trim **radishes**, then thinly slice. Trim ends from **cucumber**, peel one half, and thinly slice (save rest for own use).



4. Make salad

Combine romaine, sliced cucumbers, and radishes in a medium bowl. Sprinkle with 1 tablespoon oil and 1 teaspoon rice vinegar; season to taste with salt and pepper.



5. Cut lime & pick mint

Pick **mint leaves** from stems. (Pro tip: Pinch your thumb and pointer finger together and run from the top of the stem down to remove leaves quickly). Cut **lime** into wedges.



6. Serve

Spoon **salad** into bowls and top with **pulled pork** and **mint leaves**. Drizzle **reserved hoisin sauce** on top and serve with **lime wedges** on the side for squeezing over, if desired. Enjoy!