

DINNERLY



Hoisin-Glazed Pork & Tamari Broccoli with Jasmine Rice



ca. 20min



2 Servings

Sticky-sweet pork this good deserves a veggie that can rise to the occasion. We massage tamari soy sauce into the broccoli before roasting so it can absorb all that rich umami flavor. After that, just toss the pork in hoisin and Chinese five spice, add fluffy rice, and sprinkle sesame seeds all over top. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb broccoli
- ½ oz tamari soy sauce ³
- 10 oz pkg pork strips
- 2 (2 oz) hoisin sauce ^{1,2,3}
- ¼ oz Chinese five spice
- ¼ oz pkt toasted sesame seeds ²

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or vinegar of your choice)

TOOLS

- small saucepan
- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 26g, Carbs 100g, Protein 37g



1. Cook rice

Preheat broiler with a rack in the upper third.

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Cook broccoli

Cut **broccoli** into florets, if necessary. Toss on a rimmed baking sheet with **1 tablespoon oil** and **tamari**. Use your fingers to massage broccoli until tamari is absorbed.

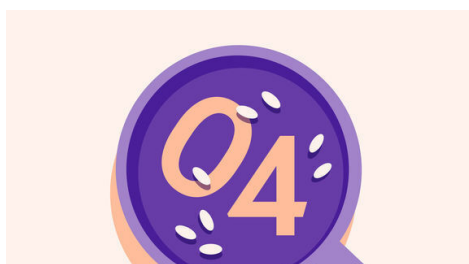
Broil on upper oven rack until broccoli is tender, flipping halfway through, 8–10 minutes.



3. Cook pork

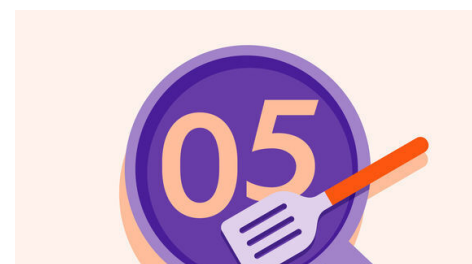
Pat **pork** dry and season with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add pork and cook, breaking apart strips if necessary, until browned and cooked through, 3–5 minutes.



4. Build sauce

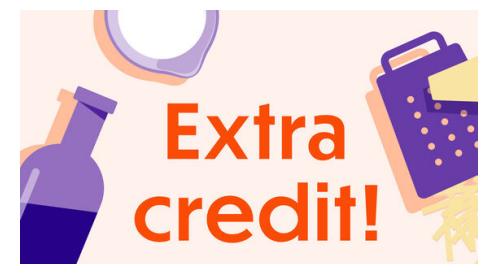
Add **all of the hoisin**, **½ teaspoon Chinese five spice** (or more to taste), **2 tablespoons water**, and **½ teaspoon vinegar**. Cook, tossing **pork** until coated (thin sauce with 1 tablespoon water at a time, if desired). Season to taste with **salt** and **pepper**.



5. Finish & serve

Fluff **rice** with a fork.

Serve **hoisin-glazed pork** and **tamari broccoli** over **rice** with **sesame seeds** sprinkled over top. Enjoy!



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