

MARLEY SPOON



Fast! Hoisin Beef Sloppy Joe

with Gochujang-Peanut Slaw



25min



2 Servings

This is not your typical sloppy joe! Asian flavors breathe new, delicious life into this childhood classic. Shredded beef combines with hoisin sauce, sesame oil, and lime juice for a deeply flavorful filling sandwiched between fluffy potato buns. A creamy, spicy cabbage slaw with gochujang, mayonnaise, and crushed peanuts provides a delightfully crunchy side.

What we send

- 2 artisan buns ^{1,2,5,6}
- 14 oz cabbage blend
- ½ oz fresh cilantro
- 2 (1 oz) salted peanuts ³
- 2 oz mayonnaise ^{1,5}
- 1 lime
- 1 oz gochujang ⁵
- ½ lb pkg ready to heat shredded beef ^{5,6}
- 2 oz hoisin sauce ^{4,5,6}
- ½ oz toasted sesame oil ⁴

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- medium nonstick skillet

Allergens

Egg (1), Milk (2), Peanuts (3), Sesame (4), Soy (5), Wheat (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 43g, Carbs 79g, Protein 32g



1. Toast buns

Lightly drizzle a medium nonstick skillet with **oil**. Working in batches if necessary, add **buns** cut sides down and cook until golden-brown and toasted, 30-90 seconds. Set aside until assembly.



2. Cook cabbage

Add more oil if skillet appears dry. Add **2 cups cabbage blend** and cook, stirring occasionally, until cabbage is caramelized and tender, 3-5 minutes.



3. Prep slaw

Meanwhile, coarsely chop **cilantro leaves and stems**. Coarsely chop **all of the peanuts**.

In a large bowl whisk to combine **mayo**, **juice from half of a lime**, **1 teaspoon gochujang** (or more depending on heat preference), and **1 teaspoon sugar**. Season to taste with **salt** and **pepper**.



4. Sear meat

Push **cabbage** to one side of the skillet. Drizzle more oil in skillet if it looks dry. Add **beef** in a single layer. Cook, undisturbed, until well browned on the underside, 2-4 minutes. Stir with cabbage and continue cooking until browned and warmed through, 2-3 minutes more.



5. Sauce beef

Add **2 tablespoons water** to deglaze skillet. Add **hoisin sauce**, **½ teaspoon sugar**, **¼ teaspoon sesame oil**, and a **squeeze of lime juice**. Stir until **beef** is evenly coated in sauce. If sauce is too thick, thin out with water, 1 teaspoon at a time, if necessary.



6. Serve

Add **peanuts**, **remaining cabbage**, and **half of the cilantro** to bowl with **gochujang dressing**; toss until evenly coated.

Spoon **beef mixture** onto **buns** and top with **remaining cilantro**. Serve with **slaw** alongside. Enjoy!