

Chinese BBQ Pulled Pork Bowl:

Cook a fresh meal with almost no chopping!



under 20min



2 Servings

What we send

- ½ lb pkg pulled pork
- 1 pkt hoisin sauce ^{1,2,3}
- 1 romaine heart
- 1 cucumber (use half)
- 2 oz red radish
- 1 oz rice vinegar
- ½ oz fresh mint
- toasted sesame seeds ¹
- 1 lime

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet

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



1. Prep pork

Preheat broiler with rack 6 inches from the heat source. In a medium bowl, break pulled pork into bite-size pieces. Add 2 tablespoons of the hoisin sauce to pulled pork, stirring gently to combine. In a small bowl, whisk 1 teaspoon water into the remaining hoisin sauce.

2. Broil pork

Place pulled pork on a sheet pan in an even layer. Broil on upper rack until heated through, and crispy in parts, 6–8 minutes (watch closely). Sprinkle with toasted sesame seeds.

3. Prep veggies

Meanwhile, romaine crosswise into 2-inch ribbons down to end, then discard end. Trim radishes, and thinly slice. Trim ends of cucumber, then peel one half and thinly slice (save rest for your own use).

