



Chinese BBQ Pulled Pork Bowl:

Let's cut the prep!



under 20min



2 Servings

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. Pre-cooked 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 lb pulled pork
- 1 pkt hoisin sauce ^{1,6,11}
- ¼ oz pkt toasted sesame seeds ¹¹
- 1 romaine heart
- 2 oz red radishes
- 1 cucumber (use half)
- 1 oz rice vinegar (use 1 tsp)
- ½ oz fresh mint
- 1 lime

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

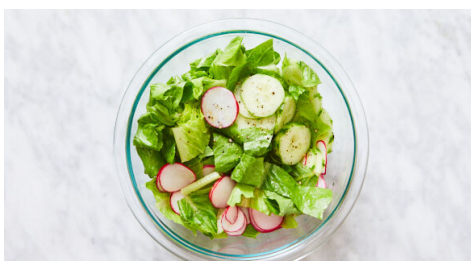
Nutrition per serving

Calories 280kcal, Fat 14g, Carbs 18g, Proteins 26g



1. Season pork

Preheat broiler with the top rack 6 inches from heat source. In a medium bowl, break **pulled pork** into bite-size 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.



4. Make salad

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



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**.



5. Cut lime & pick mint

Remove **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.



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).



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!