

DINNERLY



Hoisin Pulled Pork Rice Bowl with Snap Peas:

No chopping. No slicing. No knife required!



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this pulled pork rice bowl? Personally, we'd choose B. This dish requires absolutely no prepwork—just heat up the rice, pork, and peas. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 10 oz pkg ready to heat rice
- ½ lb pkg pulled pork
- 2 oz pkg snap peas
- 1 pkt hoisin sauce ^{1,6,11}
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- kosher salt

TOOLS

- microwave-safe baking dish
- microwave

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 430kcal, Fat 6g, Carbs 66g, Proteins 29g



1. Heat rice

Add **rice** to a large microwave-safe baking dish. Microwave, uncovered, on high until warmed through, 2–3 minutes (watch closely as microwaves vary). Fluff rice with a fork and season to taste with **salt**.



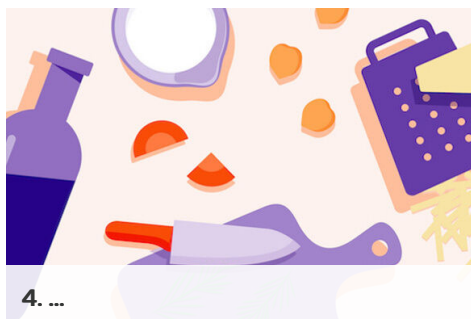
2. Assemble bowls & heat

Remove **pulled pork** from package, pulling apart any large pieces. Arrange pork and **snap peas** over **rice** in baking dish. Microwave, covered, on high until pork is warmed through and snap peas are crisp-tender, 3–7 minutes (watch closely).



3. Finish & serve

Squeeze **hoisin sauce** over **pulled pork rice bowl** and sprinkle **sesame seeds** over top. Enjoy!



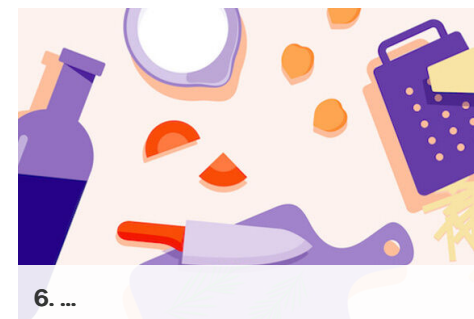
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!