



DINNERLY



LOW FAT

LOW CARB

Chinese BBQ Pork Bowl with Crisp Salad

 30-40min  4 Servings

All of the sweet and savory flavors of succulent Chinese barbecue pork are usually reserved for our favorite Chinese take-out. Not anymore!! Tender pulled pork is coated in a garlicky-hoisin marinade and then crisped up and served on a bed of refreshing romaine, pickled veggies, and cilantro. We've got you covered!

WHAT WE SEND

- garlic
- carrots
- romaine heart
- pulled pork
- scallions
- fresh cilantro
- hoisin sauce ^{1,6,11}

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- white wine vinegar ¹⁷

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 530kcal, Fat 35g, Carbs 26g, Proteins 27g



1. Prep pickles

Trim and discard ends from **carrots**. Using a vegetable peeler, peel and discard skin, then peel carrot into long ribbons. Peel and finely chop **2 teaspoons garlic**. In medium bowl, whisk together **2 tablespoons vinegar, 4 teaspoons water, and a pinch each salt and pepper**. Add carrots and **1 teaspoon of the chopped garlic**, stirring to coat. Set aside to pickle.



2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Trim and discard ends from **scallions**, then thinly slice. Trim and discard ends from **romaine**, then halve lengthwise, and slice crosswise into 1-inch pieces. Pick **¼ cup cilantro leaves from stems**, then finely chop remaining leaves and stems.



3. Season pork

In a medium bowl, pull pork into finer shreds and pieces using 2 forks. Add **¼ cup of the hoisin** and **remaining chopped garlic** to pulled pork, stirring gently to combine. In a small bowl, whisk together **remaining hoisin sauce** and **2 teaspoons water**.



4. Brown pork

Spread **pulled pork** into an even layer on a rimmed baking sheet lined with foil. Broil on top oven rack until heated through and crispy in parts, 6–8 minutes (watch closely).



5. Finish & serve

Add **romaine, chopped cilantro, half of the scallions, and ¼ cup oil** to bowl with **pickled carrots**. Stir to combine, then season to taste with **salt and pepper**; transfer to bowls. Top **lettuce** with **crispy pork**, then drizzle with **hoisin sauce**. Garnish with **remaining scallions** and **whole cilantro leaves**. Enjoy!



6. Oooooh, fancy!

Take your relationship with the vegetable peeler to the next level. This underrated kitchen gadget can make the simplest recipes front page-worthy. Instead of just slicing, peel veggies like carrots, zucchini, and butternut squash into wide, thin strips. Use them for salads, pickles, sandwich toppers!