



CHAR SIU PORK with Stir-Fried Veggies and Smashed Cucumber Salad



HELLO CHAR SIU

Our take on this Cantonese-style barbecue features juicy pork tenderloin with a sweet, rich, hoisin-based glaze.

PREP: 10 MIN | TOTAL: 50 MIN | CALORIES: 870

- Hoisin Sauce (Contains: Soy, Wheat)
- Brown Sugar
- Pork Tenderloin
- Jasmine Rice
- Green Beans
- Persian Cucumbers
- Soy Sauce (Contains: Soy)
- Korean Chili Flakes
- Sesame Seeds
- Ketchup
- White Wine Vinegar
- Ginger
- Bell Pepper*
- Garlic
- Sesame Oil
- Cornstarch
- Cashews (Contains: Tree Nuts)

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

In step 3, you'll be using a plate to smash your cucumbers. A plate helps apply even pressure and create cracks in the skin for the sesame dressing to seep into. Alternatively, gently smash with the flat side of a large knife until the cucumbers break open, as if you were crushing a garlic clove.

BUST OUT

- 2 Small bowls
- Paper towels
- Baking sheet
- Small pot
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)
- Medium bowl
- Large pan
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient	2-person	4-person
• Hoisin Sauce	2 TBSP	4 TBSP
• Ketchup	2 TBSP	4 TBSP
• Brown Sugar	1 TBSP	2 TBSP
• White Wine Vinegar	5 tsp	10 tsp
• Pork Tenderloin*	12 oz	24 oz
• Ginger	1 Thumb	2 Thumbs
• Jasmine Rice	½ Cup	1 Cup
• Bell Pepper	1	2
• Green Beans	6 oz	12 oz
• Garlic	2 Cloves	4 Cloves
• Persian Cucumbers	2	4
• Sesame Oil	1 TBSP	2 TBSP
• Soy Sauce	4 TBSP	8 TBSP
• Korean Chili Flakes	1 tsp	1 tsp
• Cornstarch	1 tsp	2 tsp
• Cashews	1 oz	2 oz
• Sesame Seeds	1 TBSP	1 TBSP

* Pork is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 MAKE GLAZE AND COOK PORK

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** In a small bowl, combine **hoisin, ketchup**, half the **brown sugar**, and **1 tsp vinegar** (2 tsp for 4 servings). **Pat pork** dry with paper towels and season with **salt and pepper**. Place on a lightly **oiled** baking sheet. Roast until almost cooked through, 18-20 minutes.



4 FINISH PORK

Once **pork** is almost cooked through, remove baking sheet from oven. Heat broiler to high or oven to 500 degrees. Brush pork with a layer of **hoisin glaze** (save the rest for serving). Broil or roast until pork is cooked through and glaze is tacky and lightly charred, 2-3 minutes more. Set aside on a cutting board to rest.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com



2 COOK RICE

Meanwhile, peel and mince or grate **ginger**. Melt **1 TBSP butter** in a small pot over medium-high heat. Add half the **ginger**; cook until fragrant, 20-30 seconds. Add **rice**, **¾ cup water** (1½ cups for 4 servings), and a pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



5 MAKE VEGGIE STIR-FRY

In a second small bowl, stir together **cornstarch**, remaining **soy sauce**, and **2 TBSP warm water** (¼ cup for 4); add remaining **garlic** and **ginger**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **bell pepper** and **green beans**; cook until browned and tender, 7-9 minutes. Add **soy sauce mixture**; cook until veggies are glazed, 1-2 minutes. (**TIP:** If sauce is too thick, stir in water 1 TBSP at a time until stir-fry is fully coated.) Stir in **cashews**. Season with **salt and pepper**.



3 PREP AND MAKE CUCUMBER SALAD

Core, deseed, and thinly slice **bell pepper**. Trim **green beans**. Mince **garlic**. Place **cucumbers** under a plate; press down until cucumbers break open. Chop into 1-inch pieces. In a medium bowl, combine **sesame oil**, **½ tsp garlic** (1 tsp for 4), remaining **vinegar** and **brown sugar**, and half the **soy sauce**. Add **cucumbers**; toss to coat. Season with **salt, pepper**, and **chili flakes** to taste.



6 FINISH AND SERVE

Fluff **rice** with a fork; season with **salt** and **pepper**. Thinly slice **pork** crosswise. Divide rice, pork, and **veggies** between plates. Drizzle pork with reserved **hoisin glaze**. Garnish with **sesame seeds** as you like. Serve **cucumber salad** on the side. **TIP:** Alternatively, serve family-style with pork, veggies, and salad on separate plates.

SOME LIKE IT HOT

Have any sriracha on hand? Add a drizzle to your dish for some extra heat.

WK 42 NJ-12