



In your box

- 1 ½ fl. oz. Asian Sesame Dressing
- 1 tsp. Multicolor Sesame Seeds
- 6 oz. Broccoli Florets
- 2 oz. Hoisin Sauce
- ½ fl. oz. Honey
- 8 oz. Pulled Pork
- 8 oz. Cooked Jasmine Rice

HOME CHEF
Fresh
AND EASY

Oven-Ready

Asian Sesame Pulled Pork with broccoli and jasmine rice

NUTRITION per serving—Calories: 776, Carbohydrates: 69g, Fat: 51g, Protein: 31g, Sodium: 1683mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time

20-30 min.

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Place **broccoli** in half of provided tray and drizzle with 2 tsp. **olive oil**.
- Place **rice** in other half.



Add the Pork and Topping

- Top **rice** evenly with **pulled pork**, breaking into small pieces. *Excess fat will render while cooking and add flavor.* Drizzle on **hoisin**, then **honey**.



Bake the Dish

- Bake uncovered in hot oven until **pork** is deep brown and glazed, 15-20 minutes.
- Carefully remove from oven and drizzle **broccoli** with **dressing** and sprinkle pork with **sesame seeds**. Bon appétit!