



PEKING PORK

with Garlic Sesame Broccoli and Jasmine Rice



HELLO

PEKING GLAZE

Sweet, tart, sticky, and smoky is the best way to describe this glaze!

TIME: 35 MIN



Pork Chops, boneless



Sweet Chili Sauce



Hoisin Sauce



Garlic



Broccoli, florets



Jasmine Rice



Ketchup



Sesame Seeds



Sesame Oil



Green Onions



Cornstarch

BUST OUT

- Medium Bowl
- Large Non-Stick Pan
- Measuring Cups
- Whisk
- Paper Towel
- Aluminum Foil
- Garlic Press
- Salt and Pepper
- Medium Pot
- Olive or Canola Oil
- Unsalted Butter **2**
(2 tbsp)

INGREDIENTS

4-person

- Pork Chops, boneless 680 g
- **Sweet Chili Sauce** **2** 2 tbsp
- Hoisin Sauce **1,4,8,9** 2 tbsp
- Garlic 12 g
- Broccoli, florets 227 g
- Jasmine Rice 1 ½ cup
- Ketchup 2 tbsp
- Sesame Seeds **8** 1 tbsp
- Sesame Oil **8** 1 tbsp
- Green Onions 4
- Cornstarch **9** 2 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Don't have a garlic press? Lay the garlic cloves on a chopping board, then place a chef's knife on top and press down firmly to crush. Finely chop the garlic.



1 PREP Wash and dry all produce.* In a medium pot, add **2 ½ cups water**. Cover and bring to a boil over high heat. Meanwhile, cut **broccoli** into bite-sized pieces. Thinly slice **green onions**. Peel, then mince or grate **garlic**. To the **boiling water**, add **rice**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4 COOK PORK When **broccoli** is tender, transfer to a plate and cover with foil to keep warm. Set aside. Using the same pan, increase heat to medium-high. Add **1 tbsp oil**, then **half the pork**. Cook, stirring often, until cooked through, 3-4 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**) Transfer **pork** to a plate. Repeat with another **1 tbsp oil** and **remaining pork**.



2 MAKE PEKING GLAZE Meanwhile, pat **pork** dry with paper towel, then cut into ¼-inch strips. Season with **salt** and **pepper**. In a medium bowl, whisk together **hoisin sauce**, **sweet chili sauce**, **ketchup**, **cornstarch**, **half the garlic**, **1 tsp sesame oil** and **½ cup water**. Season with **salt** and **pepper**. Set aside.



5 GLAZE PORK When **pork** is done, reduce heat to low and return **all pork** to pan. Add **glaze** from the medium bowl. Stir together, until **glaze** thickens and **pork** is fully coated, 1-2 min.



3 COOK BROCCOLI Heat a large non-stick pan over medium heat. When hot, add **sesame seeds** to dry pan. Toast, stirring often, until lightly golden, 4-5 min. Transfer to a plate and set aside. To the same pan, add **2 tbsp butter**, swirl pan, until melted, 1 min. Add **broccoli**, **remaining garlic** and **¼ cup water**. Stir together. Cook, covered, stirring occasionally, until tender, 5-6 min. Season with **salt** and **pepper**.



6 FINISH AND SERVE Fluff **rice** with a fork, then stir in **toasted sesame seeds**, **remaining sesame oil** and **half the green onions**. Season with **salt**. Divide **rice** between plates and top with **broccoli** and **peking pork**. Sprinkle over **remaining green onions**.

TASTY

Chili, hoisin, sesame oil, and ketchup combine to make a perfect balance of sweet, salty and spicy!