

Pork & Chicken

4 servings of each:

Hoisin BBQ Pork Sandwiches

with Spicy Mayo & Crispy Onions

Tahini Chicken Stir-Fry with Rice & Cashews

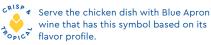
Let's get cooking

ONE PREP. TWO MEALS READY FOR THOSE BUSY NIGHTS. Here's your easy step-by-step guide for making mealtime magic—from Prep Day to putting on the finishing touches when you're ready to serve and eat.



Wine pairings available from blueapron.com/wine









TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Wooden Spoon, 1 Medium Pot, 1 Sheet Pan, 1 Large Nonstick Pan

Shared Cooking Ingredients

For Both Recipes



1 lb



3/4 lb Carrots



1 Tbsp Soy Sauce



2 Tbsps



1 Tbsp Togarashi Seasoning

Hoisin BBQ Pork Sandwiches



18 07 Ground Pork





Persian Cucumbers



1/3 CUD Asian-Style Sautéed Aromatics





3 Tbsps Dressing



1/4 CUD



1/4 CUD

1/3 CUD

Crispy Onions



1/4 CUD

1 Tbsp Sambal Oelek



1 Tbsp Sugar



Black & White Sesame Seeds

Tahini Chicken Stir-Fry



18 07 Boneless Chicken Breast Pieces



2 Tbsps



Long Grain White Rice





Sweetened Toasted Coconut Chips





Honey





1 Tbsp



3 Tbsps Cashews

1. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).







Cook the rice

- Remove the honey from the refrigerator to bring to room temperature.
- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling on high.



• Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.

• Turn off the heat and fluff with a fork.

2 Prepare the ingredients

- · Meanwhile, wash and dry the fresh produce.
- Peel the carrots; halve lengthwise, then cut crosswise into 1/2-inch pieces.
- Cut off and discard the bottom 1/2 inch of the broccoli stem; cut the broccoli into small florets.
- Thinly slice the cucumbers into rounds.
- In a bowl, combine the sugar and half the vinegar. Stir until the sugar has dissolved. Add the sliced cucumbers; season with salt and pepper. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
- In a separate bowl, whisk together the tahini, sesame oil, soy-miso sauce, honey (kneading the packet before opening), remaining vinegar, 1/2 cup of water, and as much of the gochujang as you'd like, depending on how spicy you'd like the dish to be.
- In a separate bowl, combine the mayonnaise and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be.

3 Roast & finish the vegetables

- · Line a sheet pan with foil.
- Transfer the carrot pieces and broccoli florets to the foil. Drizzle with olive oil and season with salt, pepper, and the togarashi. Toss to coat and arrange in an even layer.



- Roast 16 to 18 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven; carefully add the soy sauce and stir to coat.
- Leaving the rest on the sheet pan, transfer half the roasted vegetables to a bowl; add the sesame ginger dressing. Toss to combine. Taste, then season with salt and pepper if desired.



Cook the pork

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.

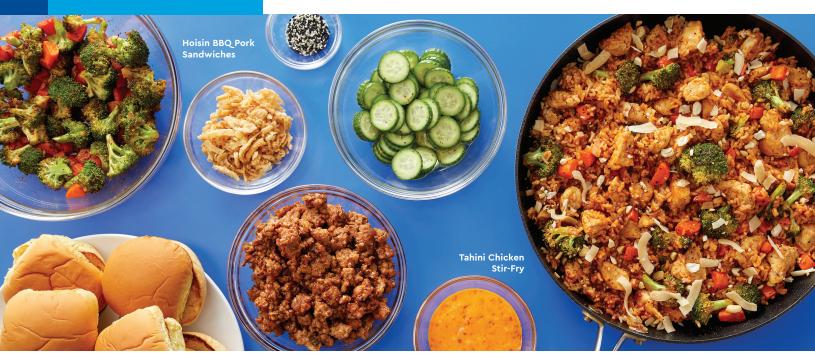


- Add the sautéed aromatics (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until combined.
- Add the hoisin sauce and barbecue sauce. Season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined and the pork is cooked through.
- Transfer to a bowl; taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.

5 Cook & finish the chicken

- Pat the chicken dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until the chicken is browned and cooked through.
- Add the cooked rice, tahini sauce, and remaining roasted vegetables. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the rice is slightly crispy.
- Turn off the heat. Taste, then season with salt and pepper if desired.





Hoisin BBQ Pork Sandwiches



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the sandwiches

- Halve the buns.
- Heat a large pan (nonstick, if you have one) on mediumhigh until hot.
- Add the halved buns, cut side down. Toast on mediumhigh, 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- Assemble the sandwiches using the toasted buns, cooked pork, spicy mayo, marinated cucumbers (discarding any liquid), and crispy onions.
- Serve the sandwiches with the dressed vegetables on the side. Garnish the vegetables with the sesame seeds. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the **pork** and vegetables in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.

Tahini Chicken Stir-Fry



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the stir-fry

- Roughly chop the cashews.
- In a bowl, combine the chopped cashews and coconut chips.
- Serve the **finished chicken stir-fry** garnished with the cashew-coconut topping. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the stir-fry in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.

