

Vietnamese Pulled Pork Bao Buns

Super simple, super delicious. We're filling warm bao buns with Vietnamese-seasoned pulled pork. Topped with pickled veggies, it's a fresh, flavorful dinner that's on the table in less than fifteen minutes.

15 *Minutes to the Table*

15 *Minutes Hands On*

1 Whisk *Easy*

Getting Organized

EQUIPMENT

1 Large Skillet

FROM YOUR PANTRY

Olive Oil

Salt & Pepper

5 MEEZ CONTAINERS

Bao Buns

Pulled Pork

Vietnamese Hoisin
Sauce

Pickled Veggies

Carrots & Green Onions

Good to Know

Health snapshot per serving – 830 Calories, 45g Protein, 13g Fat, 129g Carbs, 25 Freestyle Points

Lightened-up Health snapshot per serving – 640 Calories, 10g Fat, 95g Carbs, 19 Freestyle Points by using two buns per serving and $\frac{3}{4}$ of the sauce.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Bao Bun, Pulled Pork, Rice Wine Vinegar, Hoisin Sauce, Red Onion, Radish, Carrot, Green Onion, Sugar, Jalapeño, Garlic, Lime, Ginger, Sambal, Cilantro, Fish Sauce, Salt

meez *meals*

1. Heat the Bao Buns

Heat 1 Tbsp olive oil in a large skillet over medium heat. Add the **Bao Buns** and cook until the bottom turns golden brown, about 3 minutes. Flip and cook until the other side is golden brown, an additional 3 minutes. Transfer the bao buns directly to serving plates.

2. Heat the Pulled Pork

Add the **Pulled Pork** and the **Vietnamese Hoisin Sauce** to the now empty skillet over medium heat. Cook until the pork is hot and the sauce starts to thicken, about 2 to 3 minutes.

3. Put It All Together

Carefully open each bao bun (form a "taco" and maintain the hinge at the bottom) and fill with the pork, a generous helping of the **Pickled Veggies** and the **Carrots & Green Onions**.
Enjoy!

The pulled pork is fully cooked, so this step is to heat it and marinate with flavor.

Instructions for two servings.

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