



Hoisin Pork Buns

with Peanuts and Chinese Broccoli

Chinese broccoli has thick, flat leaves. Its flavor is slightly stronger than that of its traditional cousin. Here, it's served alongside sweet and salty pork buns that are topped with chopped peanuts.

25-35 minutes

Serves 2 people

830 calories per serving

Plated.

✦ Ingredients

- 1 red onion
- 8 ounces Chinese broccoli
- 2 tablespoons peanuts
- 10 ounces pork chops
- 10 steamed buns
- ¼ cup rice wine vinegar
- 2 packets raw sugar
- ¼ cup hoisin sauce
- 1 tablespoon dark soy sauce
- 2 tablespoons Shaoxing rice wine

🍴 You'll Need

- 1 tablespoon canola oil
- kosher salt
- black pepper
- aluminum foil
- 10" medium pan

💡 Recipe Tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Quick-pickling onion is a great way to make a garnish for savory foods like these pork buns. You can even try it with tacos for a touch of bright flavor.

USDA recommends cooking pork to 145°F.

Great food starts with great ingredients. We're proud to send you pork raised without antibiotics.



1. Prepare Ingredients

Preheat oven to 350°F. Peel **onion**, halve, and thinly slice. Rinse **Chinese broccoli** and cut crosswise into 1-inch pieces. Roughly chop **peanuts**. Pat **pork** dry with paper towel. Divide **buns** evenly between 2 pieces of foil and loosely wrap to create 2 pouches.



2. Pickle Onion

In a medium bowl, whisk together **rice wine vinegar**, **sugar**, and ¼ **teaspoon kosher salt**. Add **onion**, toss to coat, and set aside to pickle until ready to use.



3. Sauté Chinese Broccoli

Heat ½ **tablespoon canola oil** in a medium pan over medium heat. When oil is shimmering, add **Chinese broccoli** and ½ **teaspoon kosher salt**. Sauté, flipping occasionally, until bright green and tender, about 3 minutes. Transfer to a plate and set aside.



4. Make Sauce

Place **pouches with buns** in oven to warm for about 10 minutes. Meanwhile, whisk together **hoisin sauce**, **soy sauce**, and **Shaoxing rice wine** in a medium bowl.



5. Sear Pork

Season **pork** all over with ½ **teaspoon kosher salt** and **pepper**. Wipe pan from Chinese broccoli clean and add ½ **tablespoon canola oil** over medium-high heat. When oil is shimmering, add **pork**. Sear until browned on outside, about 2 minutes per side. Pour over **sauce**. Reduce heat to medium. Simmer until reduced by ½, 1-2 minutes. Remove from pan. Set aside to rest for about 5 minutes, then cut into ¼-inch slices. Toss with any remaining sauce in pan.



6. Plate Buns

Drain **onion**, discarding pickling liquid. Fill **warmed buns** with **sliced pork**. Garnish with as much **pickled onion** as desired and **peanuts**. Serve with heaps of **Chinese broccoli** alongside and enjoy like it's your favorite *dim sum* dish.

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