



Hoisin Pulled Pork Bao Buns

with Creamy Slaw & Crushed Peanuts

Grab your Meal Kit with this symbol



Lemon



Slaw Mix



Mayonnaise



Pulled Pork



Hoisin Sauce



Gua Bao Bun



Crushed Peanuts

Prep in: **5 mins**
Ready in: **10 mins**

Little pouches of soft, pillowy bao are the stars of today's lunch. Fill them up with a tasty creamy slaw and tender hoisin pulled pork that is so good that it will make you want to come back for more!

Pantry items

Olive Oil

SCL



Before you start

Wash your hands and any fresh food.

You will need

Large frying pan

Ingredients

| | 2 People |
|-------------------|-----------------|
| olive oil* | refer to method |
| lemon | 1 |
| slaw mix | 1 small bag |
| mayonnaise | 1 large packet |
| pulled pork | 1 packet (200g) |
| hoisin sauce | 1 packet |
| water* | ¼ cup |
| gua bao bun | 1 packet |
| crushed peanuts | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3709kJ (886Cal) | 858kJ (205Cal) |
| Protein (g) | 30.9g | 7.1g |
| Fat, total (g) | 35.3g | 8.2g |
| - saturated (g) | 8.1g | 1.9g |
| Carbohydrate (g) | 92.1g | 21.3g |
| - sugars (g) | 38g | 8.8g |
| Sodium (mg) | 1443mg | 334mg |

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Get prepped

- Slice **lemon** into wedges.
- In a medium bowl, combine **slaw mix**, **mayonnaise** and a squeeze of **lemon juice**.

3



Steam the buns

- Meanwhile, place **gua bao buns** on a plate with a small splash of **water** (just a small splash so they stay fluffy!).
- Cover with cling wrap or a microwave-safe bowl. Microwave on high for **1 minute**.
- Set aside for **1 minute**.

2



Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **pulled pork**, stirring, until warmed through, **1-2 minutes**.
- Stir in **hoisin sauce** and the **water** until combined, **1-2 minutes** (add a splash more water if the pork looks dry!).

4



Serve up

- Uncover buns, then gently halve.
- Fill each bun with creamy slaw and hoisin pulled pork.
- Sprinkle with **crushed peanuts**. Serve with remaining lemon wedges. Enjoy!

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