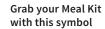




Hoisin Pulled Pork Bao Buns

with Creamy Slaw & Crushed Peanuts

















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

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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*	1/4 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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

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



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!).



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.



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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