



Oyster Sauce Chicken Bao Buns

with Garlic Aioli & Pickled Cucumber

Grab your Meal Kit with this symbol



Cucumber



Carrot



Chicken Thigh



Oyster Sauce



Gua Bao Buns



Garlic Aioli



Coriander

Prep in: **5 mins**
Ready in: **15 mins**

Eat Me Early

These one-bite wonders are a crowd favourite. Soft and fluffy bao buns, saucy oyster sauce chicken and crunchy pickled cucumber - you just can't go wrong!

Pantry items

Olive Oil, Vinegar (Rice Wine or White Wine), Brown Sugar

SDU



Before you start

Wash your hands and any fresh food.

You will need

Large frying pan

Ingredients

	2 People
olive oil*	refer to method
cucumber	1
vinegar* (rice wine or white wine)	¼ cup
carrot	1
chicken thigh	1 small packet
oyster sauce	1 large packet
brown sugar*	1 tbs
gua bao buns	1 packet
garlic aioli	1 large packet
coriander	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3563kJ (852Cal)	620kJ (148Cal)
Protein (g)	40g	7g
Fat, total (g)	29.9g	5.2g
- saturated (g)	4.3g	0.7g
Carbohydrate (g)	90.4g	15.7g
- sugars (g)	34.6g	6g
Sodium (mg)	2980mg	519mg

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 **cucumber** into thin sticks.
- In a small bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**.
- Add **cucumber** to pickling liquid. Set aside for **10-15 minutes**, stirring occasionally.

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 chicken

- Meanwhile, grate **carrot**. Cut **chicken thigh** into 2cm chunks.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- When oil is hot, cook **chicken**, tossing, until browned and cooked through (when no longer pink inside), **5-6 minutes**.
- Add **oyster sauce** and the **brown sugar**, stirring until well combined.

4



Serve up

- Drain pickled cucumber.
- Uncover bao buns, then gently halve.
- Spread each bun with **garlic aioli**, then fill with carrot, some pickled cucumber, chicken and torn **coriander**. Enjoy!

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