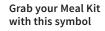




Oyster Sauce Chicken Bao Buns with Garlic Aioli & Pickled Cucumber















Gua Bao









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!



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
refer to method
1
1/4 cup
1
1 small packet
1 large packet
1 tbs
1 packet
1 large packet
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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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.



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

- 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!



Scan here if you have any questions or concerns



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