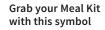




# Oyster Sauce Chicken Bao Buns with Garlic Aioli & Pickled Cucumber



















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
olive oil*	refer to method
cucumber	1
vinegar* (rice wine or white wine)	1/4 cup
carrot	1
chicken thigh	1 small packet
oyster sauce	1 medium packet
brown sugar*	1 tbs
gua bao buns	1 packet
garlic aioli	1 large packet
coriander	1 bag

<sup>\*</sup>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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