



Hoisin Pulled Pork Bao Buns

with Sesame Slaw & Crushed Peanuts

Grab your Meal Kit with this symbol



Lemon



Slaw Mix



Sesame Dressing



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 sesame 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
sesame dressing	2 medium packets
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.

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Scan here if you have any questions or concerns



1



Get prepped

- Slice **lemon** into wedges.
- In a medium bowl, combine **slaw mix**, **sesame dressing** 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 sesame slaw and hoisin pulled pork.
- Sprinkle with **crushed peanuts**. Serve with remaining lemon wedges. Enjoy!

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