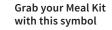
# Sweet Chilli Tofu Bao Buns

with Creamy Cucumber Slaw & Crispy Shallots









Cucumber

Malaysian Tofu



Sweet Chilli Sauce

Slaw Mix





Garlic Aioli



Crispy Shallots



your recipe card!

**Pantry items** 

Olive Oil, Brown Sugar, Soy Sauce, Rice Wine Vinegar

#### 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               |
| Malaysian tofu                     | 1 packet        |
| sweet chilli sauce                 | 1 medium packet |
| brown sugar*                       | ½ tbs           |
| soy sauce*                         | 1 tbs           |
| rice wine vinegar* (for the sauce) | ½ tbs           |
| slaw mix                           | 1 small packet  |
| garlic aioli                       | 1 medium packet |
| rice wine vinegar* (for the slaw)  | drizzle         |
| gua bao buns                       | 1 packet        |
| crispy shallots                    | 1 large packet  |
|                                    |                 |

<sup>\*</sup>Pantry Items

#### **Nutrition**

| Avg Qty          | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 3342kJ (799Cal) | 777kJ (186Cal) |
| Protein (g)      | 20.3g           | 4.7g           |
| Fat, total (g)   | 34.2g           | 8g             |
| - saturated (g)  | 6.7g            | 1.6g           |
| Carbohydrate (g) | 101.8g          | 23.7g          |
| - sugars (g)     | 43.5g           | 10.1g          |
| Sodium (mg)      | 1350mg          | 314mg          |

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

- Thinly cut cucumber into sticks.
- Cut Malaysian tofu into 2cm chunks.
- In a small bowl, combine sweet chilli sauce, the brown sugar, soy sauce and rice wine vinegar (for the sauce).



#### Make the slaw & cook the tofu

- In a medium bowl, combine **cucumber**, **slaw mix**, **garlic aioli** and a drizzle of **rice wine vinegar (for the slaw)**. Season with **salt** and **pepper**.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook tofu, tossing, until browned, 3-4 minutes.
- Add sweet chilli sauce mixture, then simmer until slightly thickened,
   1 minute.



## 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, then set aside for 1 minute.



# Serve up

- · Uncover buns, then gently open.
- Fill each bun with sweet chilli tofu and cucumber slaw.
- Serve sprinkled with crispy shallots. Enjoy!

