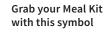


Oyster Sauce Chicken Bao Buns with Mayonnaise & Pickled Cucumber











Chicken Thigh

Oyster Sauce





Mayonnaise

Gua Bao Buns



Coriander



Prep in: 5 mins Ready in: 15 mins



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 |
| mayonnaise | 1 medium packet |
| coriander | 1 packet |
| | |

^{*}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 mayonnaise, then fill with carrot, some pickled cucumber, chicken and torn coriander. Enjoy!

