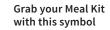
# Hoisin Pulled Pork Bao Buns

with Sesame Slaw & Crushed Peanuts









Sesame Dressing



Pulled Pork



Hoisin Sauce



Gua Bao



**Crushed Peanuts** 



Prep in: 5 mins Ready in: 10 mins **Pantry items** Olive Oil

# Before you start

Wash your hands and any fresh food.

# You will need

Large frying pan

### Ingredients

	2 People
olive oil*	refer to method
slaw mix	1 small packet
sesame dressing	2 medium packets
pulled pork	1 medium packet
hoisin sauce	1 packet
water*	1/4 cup
gua bao bun	6
crushed peanuts	1 large packet

<sup>\*</sup>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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# Get prepped

• In a medium bowl, combine slaw mix and sesame dressing.



# 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!).



### 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.



Rate your recipe

## Serve up

- Uncover buns, then gently halve.
- Fill each bun with sesame slaw and hoisin pulled pork.
- · Serve sprinkled with crushed peanuts. Enjoy!

