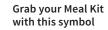


# Sichuan Garlic Prawn Bao Buns

with Creamy Slaw & Coriander









Cucumber

Peeled Prawns



Sichuan Garlic Paste

Slaw Mix



Coconut Sweet

Gua Bao

Bun

Coconut Sweet Chilli Mayonnaise

Coriander



Prep in: 15 mins Ready in: 20 mins

Stuff these pillowy bao buns with a creamy slaw and garlic prawns. Here you'll have the perfect little pouches for the perfect bite (or three).

Pantry items
Olive Oil, White Wine Vinegar

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#### 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
peeled prawns	1 packet
Sichuan garlic paste	1 medium packet
slaw mix	1 small packet
coconut sweet chilli mayonnaise	1 medium packet
white wine vinegar*	drizzle
gua bao bun	6
coriander	1 packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2918kJ (697Cal)	589kJ (141Cal)
Protein (g)	24.1g	4.9g
Fat, total (g)	22.2g	4.5g
- saturated (g)	2.2g	0.4g
Carbohydrate (g)	80.6g	16.3g
- sugars (g)	28.1g	5.7g
Sodium (mg)	1569mg	317mg

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 rounds.



### Cook the prawns

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook peeled prawns, tossing, until pink and starting to curl up,
   3-4 minutes.
- Remove pan from heat and add **Sichuan garlic paste**, tossing until coated.



#### Assemble the slaw & steam the buns

- Meanwhile, in a large bowl, combine cucumber, slaw mix, coconut sweet chilli mayonnaise and a drizzle of white wine vinegar.
- 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,
   1 minute. Set aside to slightly cool, 1 minute.



#### Serve up

- Uncover baos, then gently halve the buns and fill with creamy slaw and Sichuan garlic prawns.
- Tear over **coriander** to serve. Enjoy!

