



# Sichuan Garlic Prawn Bao Buns

with Creamy Slaw & Coriander

Grab your Meal Kit with this symbol



Cucumber



Peeled Prawns



Sichuan Garlic Paste



Slaw Mix



Coconut Sweet Chilli Mayonnaise



Gua Bao Bun



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

## Before you start

Wash your hands and any fresh food.

## You will need

Large frying pan

## Ingredients

	<b>2 People</b>
<b>olive oil*</b>	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
<b>white wine vinegar*</b>	drizzle
gua bao bun	6
coriander	1 packet

\*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](https://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.



## 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**.



## 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.



## Serve up

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

We're here to help!

Scan here if you have any questions or concerns



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