

Lemongrass Beef Brisket Bao Buns

with Pickled Cucumber & Sriracha Corn Cob

BAO BONANZA

Grab your meal kit with this number

32



Slow-Cooked Beef Brisket



Ginger Lemongrass Paste



Corn



Cucumber



Mayonnaise



Sriracha



Long Chilli (Optional)



Coriander



Mixed Salad Leaves



Crushed Peanuts



Gua Bao Bun



Sweet Chilli Sauce

Prep in: 20-30 mins
Ready in: 35-45 mins

Bring a bit of colour and crunch to your next dinner time with these bao buns slathered with hoisin sauce, brimming with tender pork and packed with a vibrant salad. Why not add a delicate sprinkle of chilli for a kick of heat to really round out this show-stopping meal?!

Pantry items

Olive Oil, Soy Sauce, Vinegar (White Wine or Rice Wine)

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium baking dish · Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
soy sauce*	1 tbs	2 tbs
ginger lemongrass paste	½ packet	1 packet
corn	1 cob	2 cobs
cucumber	1	2
vinegar* (white wine or rice wine)	¼ cup	½ cup
mayonnaise	1 medium packet	1 large packet
sriracha	1 medium packet	2 medium packets
long chilli (optional)	½	1
coriander	1 bag	1 bag
mixed salad leaves	1 small packet	1 medium packet
crushed peanuts	1 medium packet	1 large packet
gua bao bun	1 packet	2 packets
sweet chilli sauce	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4285kJ (1024Cal)	672kJ (160Cal)
Protein (g)	48.7g	7.6g
Fat, total (g)	40.7g	6.4g
- saturated (g)	10.6g	1.7g
Carbohydrate (g)	102.6g	16.1g
- sugars (g)	36.7g	5.8g
Sodium (mg)	1958mg	307mg
Dietary Fibre (g)	12.6g	1.7g

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.



Roast the brisket

- Preheat oven to **240°C/220°C fan-forced**.
- Place **slow-cooked beef brisket** in a baking dish.
- Pour liquid from packaging and the **soy sauce** over **beef**. Cover with foil and roast for **15 minutes**.
- Remove from oven. Uncover, then turn over **beef** and spread over **ginger lemongrass paste** (see ingredients).
- Roast, uncovered, until browned and heated through, **8-10 minutes**.



Make the salad

- **SPICY!** Use less sriracha if you're sensitive to heat! When the brisket has **10 minutes** remaining, in a small bowl, combine **mayonnaise** and **sriracha**. Set aside.
- Thinly slice **long chilli** (if using).
- Roughly chop **coriander**.
- In a large bowl, combine **mixed salad leaves**, **coriander**, **chilli**, and a drizzle of **olive oil**. Season with **salt** and **pepper**.
- Sprinkle **salad** with **crushed peanuts**.



Roast the corn

- While the pork is roasting, cut **corn cob** in half. Place **corn** on a lined oven tray.
- Drizzle with **olive oil** and season with **salt** and **toss** to coat. Roast until tender and slightly charred, **15-20 minutes**. Remove from the oven, set aside and cover to keep warm.



Heat the bao buns

- Place **bao buns** on a micro-wave safe plate and cover with a damp paper towel.
- Microwave on high for **1 minute**. Set aside for **1 minute**.



Pickle the cucumber

- Slice **cucumber** into thin sticks.
- In a medium bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**.
- Add **cucumber** to pickling liquid. Add enough water to just cover **cucumber**. Set aside.

TIP: Slicing the cucumber very thinly helps it pickle faster!



Serve up

- Shred beef brisket using two forks then stir through **sweet chilli sauce**. Drain cucumber.
- Uncover, then gently open the buns, and fill with pickled cucumber, lemongrass beef brisket and some salad.
- Bring everything to the table to serve. Serve baos with corn cob, and any remaining salad.
- Drizzle sriracha mayo over the corn to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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