

# Lemongrass Beef Brisket Bao Buns

with Pickled Cucumber & Sriracha Corn Cob

BAO BONANZA

CLIMATE SUPERSTAR

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

Pillowy bao buns stuffed with succulent slow-cooked beef brisket coated with ginger lemongrass flavours, a colourful salad mix and crunchy peanuts is your ticket to an unforgettable flavour sensation. Even add some fresh chilli for a spike of heat!

### 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 or large baking dish · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
<b>soy sauce*</b>	1 tbs	2 tbs
ginger		
lemongrass paste	½ packet	1 packet
corn	1 cob	2 cobs
cucumber	1	2
<b>vinegar*</b> (white wine or rice wine)	¼ cup	½ cup
mayonnaise	1 medium packet	1 large packet
sriracha	1 packet	2 packets
long chilli 🌶️ (optional)	½	1
coriander	1 packet	1 packet
mixed salad leaves	1 small packet	1 medium packet
crushed peanuts	1 medium packet	1 large packet
gua bao bun	6	12
sweet chilli sauce	1 medium packet	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4285kJ (1024Cal)	672kJ (161Cal)
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)	10.8g	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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## 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 with **ginger lemongrass paste** (see ingredients).
- Roast, uncovered, until browned and heated through, **8-10 minutes**.

4



## Make the salad

- SPICY!** Use less sriracha if you're sensitive to heat! When the brisket has **10 minutes** remaining, combine **mayonnaise** and **sriracha** in a small bowl. 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**.

2



## Roast the corn

- While the beef is roasting, cut **corn cob** in half. Place **corn** on a lined oven tray.
- Drizzle with **olive oil**, 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.

5



## Heat the bao buns

- Place **gua bao buns** on a microwave-safe plate and cover with a damp paper towel.
- Microwave on high for **1 minute**.
- Set aside to rest for **1 minute**.

3



## 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!

6



## Serve up

- Shred beef brisket using two forks, then stir through **sweet chilli sauce**.
- Drain cucumber.
- Uncover, then gently open the buns. Fill with pickled cucumber, lemongrass brisket and some salad.
- Bring everything to the table to serve. Serve bao buns 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



2024 | CW27

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