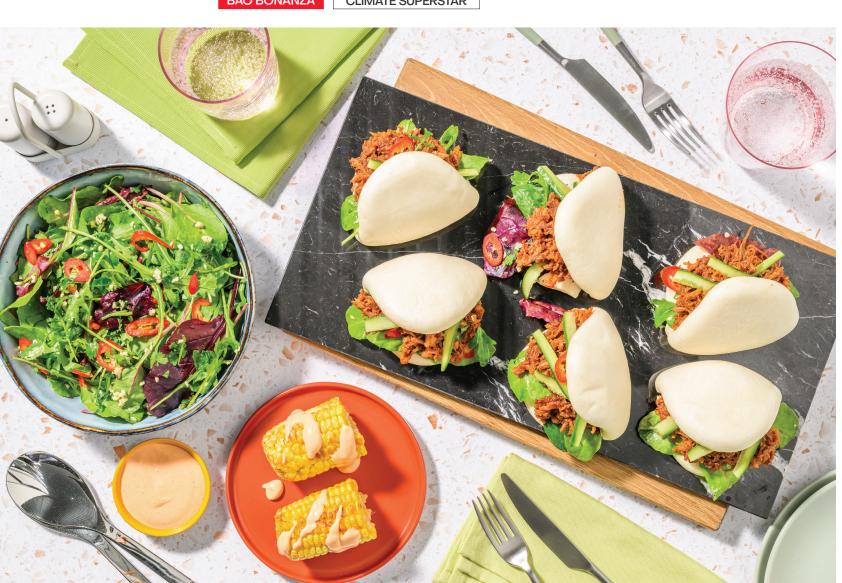


Lemongrass Beef Brisket Bao Buns with Pickled Cucumber & Sriracha Corn Cob

BAO BONANZA

CLIMATE SUPERSTAR



Grab your meal kit with this number







Ginger Lemongrass





Corn







Mayonnaise



Long Chilli



Coriander

(Optional)



Mixed Salad Leaves



Crushed Peanuts



Gua Bao Bun



Sweet Chilli Sauce

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 \cdot Oven tray lined with baking paper

Ingredients

9		
	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 packet	2 packets
long chilli ∮ (optional)	1/2	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
* Dantry Itams		

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



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.



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!



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.



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.



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!

