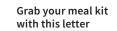


Hoisin Pulled Pork Bao Buns

with Sesame Slaw & Crushed Peanuts



















Hoisin Sauce

Pulled Pork



Buns

Crushed Peanuts

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.

You will need

Large frying pan

Ingredients

	2 People
olive oil*	refer to method
slaw mix	1 small packet
sesame dressing	2 medium packets
pulled pork	1 medium packet
hoisin sauce	1 packet
water*	1/4 cup
gua bao buns	6
crushed peanuts	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3709kJ (886Cal)	858kJ (205Cal)
Protein (g)	30.9g	7.1g
Fat, total (g)	35.3g	8.2g
- saturated (g)	8.1g	1.9g
Carbohydrate (g)	92.1g	21.3g
- sugars (g)	38g	8.8g
Sodium (mg)	1443mg	334mg

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

• In a medium bowl, combine slaw mix and sesame dressing.



Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook pulled pork, stirring, until warmed through, 1-2 minutes.
- Stir in **hoisin sauce** and the **water** until combined, **1-2 minutes** (add a splash more water if the pork looks dry!).



Steam the buns

- Meanwhile, 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

- Uncover buns, then gently halve.
- Fill each bun with sesame slaw and hoisin pulled pork.
- · Serve sprinkled with crushed peanuts. Enjoy!

