

Sticky Lemongrass Pork Belly Bao Buns

with Fries, Sriracha Aioli & Apple Slaw

BAO BONANZA

CLIMATE SUPERSTAR

Grab your meal kit
with this number

32



Potato



Apple



Garlic Aioli



Sriracha



Oyster Sauce



Ginger Lemongrass
Paste



Sweet Chilli
Sauce



Slow-Cooked
Pork Belly



Gua Bao
Buns



Shredded Cabbage
Mix

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

Impress your guests, family and friends with this colourful and flavour-packed feast! Dig into pillowy bao buns stuffed with tender pork belly slathered in a tangy sweet chilli mixture. Serve alongside hand-cut fries and a crunchy slaw for a moreish meal set to satisfy.

Pantry items

Olive Oil

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
apple	1	2
garlic aioli	1 medium packet	1 large packet
sriracha	1 packet	2 packets
oyster sauce	1 medium packet	1 large packet
ginger lemongrass paste	1 packet	2 packets
sweet chilli sauce	1 small packet	1 medium packet
slow-cooked pork belly	1 medium packet	2 medium packets OR 1 large packet
gua bao buns	6	12
shredded cabbage mix	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5941kJ (1419Cal)	834kJ (199Cal)
Protein (g)	43.6g	6.1g
Fat, total (g)	83.9g	11.8g
- saturated (g)	28.6g	4g
Carbohydrate (g)	111.1g	15.6g
- sugars (g)	36.8g	5.2g
Sodium (mg)	1976mg	277mg
Dietary Fibre (g)	13.1g	1.8g

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.



Bake the potato fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the fries between two trays.



Heat the buns

- When pork belly has **5 minutes** remaining, 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**.



Get prepped

- Meanwhile, cut **apple** into thin sticks.
- **SPICY!** Use less sriracha if you're sensitive to heat! In a small bowl, combine **garlic aioli** and **sriracha**.
- In a medium bowl, combine **oyster sauce**, **ginger lemongrass paste**, **sweet chilli sauce** and a splash of **water**.



Toss the slaw

- In a large bowl, combine **shredded cabbage mix**, **apple**, half the **sriracha aioli** and a drizzle of **olive oil**. Season to taste.



Cook the pork belly

- When fries have **10 minutes** remaining, using a paper towel, pat **slow-cooked pork belly** and wipe off any excess fat until dry. Cut **pork** into 2cm chunks.
- In a large frying pan, cook **pork belly** (no need for oil) over high heat, tossing, until golden, **8-10 minutes**.
- In the **last minute** of cook time, drain **oil** then add **oyster sauce mixture**, turning **pork belly** to coat.

TIP: Start the pork belly in a cold frying pan to help the fat melt without burning.



Serve up

- Uncover, then gently halve the buns.
- Fill buns with some apple slaw and sticky lemongrass pork belly.
- Drizzle over any remaining sauce from pan.
- Serve with fries, remaining sriracha aioli and remaining apple slaw. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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