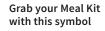




Oyster Sauce Chicken Bao Buns with Mayo & Pickled Cucumber











Chicken Thigh







Mayonnaise





Coriander



Eat Me Early

These one-bite wonders are a crowd favourite. Soft and fluffy bao buns, saucy oyster sauce chicken and crunchy pickled cucumber - you just can't go wrong!

Pantry items

Olive Oil, Vinegar (Rice Wine or White Wine), Brown Sugar

SDU





Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

| 2 People |
|-----------------|
| refer to method |
| 1 |
| 1/4 cup |
| 1 |
| 1 small packet |
| 1 packet |
| 1 tbs |
| 1 packet |
| 1 large packet |
| 1 bag |
| |

^{*}Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3794kJ (907Cal) | 672kJ (161Cal) |
| Protein (g) | 40.1g | 7.1g |
| Fat, total (g) | 37.2g | 6.6g |
| - saturated (g) | 5g | 0.9g |
| Carbohydrate (g) | 88.6g | 15.7g |
| - sugars (g) | 35.3g | 6.2g |
| Sodium (mg) | 1725mg | 305mg |

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

- Slice cucumber into thin sticks.
- In a small bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**.
- Add cucumber to pickling liquid. Set aside for 10-15 minutes, stirring occasionally.



Cook the chicken

- Meanwhile, grate carrot. Cut chicken thigh into 2cm chunks.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- When oil is hot, cook chicken, tossing, until browned and cooked (when
 no longer pink inside), 5-6 minutes.
- Add **oyster sauce** and the **brown sugar**, stirring until well combined.



Steam the buns

- Meanwhile, place gua bao buns on a plate with a small splash of water (just a small splash so they stay fluffy!).
- Cover with cling wrap or a microwave-safe bowl. Microwave on high for 1 minute. Set aside for 1 minute.



Serve up

- Drain pickled cucumber.
- · Uncover bao buns, then gently halve.
- Spread each bun with **mayonnaise**, then fill with carrot, some pickled cucumber, chicken and torn **coriander**. Enjoy!



Scan here if you have any questions or concerns



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