



# Hoisin Pulled Pork Bao Buns

with Sesame Slaw & Crushed Peanuts

Grab your Meal Kit with this symbol



Lemon



Crushed Peanuts



Slaw Mix



Sesame Dressing



Pulled Pork



Hoisin Sauce



Gua Bao Buns

## Pantry items

Olive Oil

Prep in: **5 mins**  
Ready in: **30 mins**

Little pouches of soft, pillowy bao are the stars of today's lunch. Fill them up with sesame slaw and a tender hoisin pulled pork filling that's so good, you'll be coming back for more!

## 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

	<b>2 People</b>
<b>olive oil*</b>	refer to method
lemon	1
slaw mix	1 small bag
sesame dressing	1 large packet
pulled pork	1 packet (200g)
hoisin sauce	1 packet
<b>water*</b>	¼ cup
gua bao buns	1 packet
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](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



## Get prepped

- Slice **lemon** into wedges.
- In a medium bowl, combine **slaw mix**, **sesame dressing** and a squeeze of **lemon juice**.

3



## 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**.

2



## 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!).

4



## Serve up

- Uncover buns, then gently halve.
- Fill each bun with sesame slaw and hoisin pulled pork.
- Sprinkle with **crushed peanuts**. Serve with remaining lemon wedges. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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