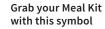


Sweet Chilli Tofu Bao Buns

with Creamy Slaw & Crispy Shallots











Crispy Shallots





Malaysian Tofu

Gua Bao



Garlic Aioli



Prep in: 15 mins Ready in: 15 mins

Have you tried our bao buns? They are fluffy, slightly sweet and so addictive! Stuff these pillowy buns with a creamy pea pod slaw, sweet chilli tofu and crunchy crispy shallots for the perfect bite (or three).

Pantry items

Olive Oil, Brown Sugar, Soy Sauce, Rice Wine Vinegar

Before you start

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

You'll also need to give your fruit and

You will need

Large frying pan

Ingredients

	2 People
olive oil*	refer to method
pea pods	1 small bag
Malaysian tofu	1 packet
sweet chilli sauce	1 medium packet
brown sugar*	½ tbs
soy sauce*	1 tbs
rice wine vinegar* (for the sauce)	½ tbs
slaw mix	1 small bag
garlic aioli	1 medium packet
rice wine vinegar* (for the slaw)	drizzle
gua bao bun	1 packet
crispy shallots	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3462kJ (827Cal)	805kJ (192Cal)
Protein (g)	25.2g	5.9g
Fat, total (g)	37.4g	8.7g
- saturated (g)	6.9g	1.6g
Carbohydrate (g)	98.2g	22.8g
- sugars (g)	41.1g	9.6g
Sodium (mg)	1232mg	287mg

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

- Trim and thinly slice **pea pods** lengthways. Cut **Malaysian tofu** into 2cm chunks.
- In a small bowl, combine sweet chilli sauce, brown sugar, soy sauce and rice wine vinegar (for the sauce).



Cook the tofu

- In a medium bowl, combine **pea pods**, **slaw mix**, **garlic aioli** and a drizzle of rice wine vinegar (for the slaw). Season with salt and pepper.
- In large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook tofu, tossing, until browned, 3-4 minutes.
- Add sweet chilli sauce mixture, then simmer until slightly thickened, 1 minute.



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, then set aside for 1 minute.



Serve up

- · Uncover buns, then gently open.
- Fill each bun with sweet chilli tofu and pea pod slaw.
- Serve sprinkled with crispy shallots. Enjoy!

