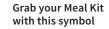


Sweet Chilli Tofu Bao Buns

with Creamy Slaw & Crispy Shallots











Crispy Shallots







Gua Bao

Buns

Malaysian Tofu



Garlic Aioli



Prep in: 15 mins Ready in: 15 mins

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
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 buns	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).



Make the slaw & 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!



Rate your recipe