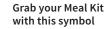


Chicken & Oyster Sauce Bao Buns with Mayo & Pickled Cucumber











Coriander

Chicken Thigh



Oyster Sauce



Gua Bao



Mayonnaise



Prep in: 5 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
cucumber	1
vinegar* (white wine or rice wine)	1/4 cup
carrot	1
chicken thigh	1 small packet
oyster sauce	1 large packet
brown sugar*	1 tbs
gua bao bun	1 packet
mayonnaise	1 large packet
coriander	1 bag

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3795kJ (907Cal)	672kJ (161Cal)
Protein (g)	40.2g	7.1g
Fat, total (g)	37.3g	6.6g
- saturated (g)	5g	0.9g
Carbohydrate (g)	88.5g	15.7g
- sugars (g)	35.2g	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 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, **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, then gently halve buns.
- Spread each bun with **mayonnaise**, then fill with carrot, some pickled cucumber, chicken and torn **coriander**. Enjoy!

