



### Product Spotlight: Red Chilli

If you prefer less heat in your chilli, deseed it! Halve the chilli lengthways and use a teaspoon to remove the seeds.



## Crispy Chicken Bao Buns

Soft and fluffy bao buns from Mrs Trans filled with golden panko-crusted chicken, lime-dressed slaw and creamy sweet chilli aioli. A definite crowd-pleaser!



25 minutes



2 servings



Chicken

## Not just for dinner!

*These bao buns are a fantastic sharing dish as everyone can assemble their own. They are also great as a starter dish at a BBQ, party or gathering when feeding a larger crowd.*

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
|            | 44g     | 63g       | 97g           |

## FROM YOUR BOX

|                    |          |
|--------------------|----------|
| ORIENTAL SLAW      | 1 bag    |
| LIME               | 1        |
| LEBANESE CUCUMBER  | 1        |
| RED CHILLI         | 1        |
| CORIANDER          | 1 packet |
| AIOLI              | 100g     |
| CHICKEN SCHNITZELS | 300g     |
| PANKO CRUMBS       | 40g      |
| BAO BUNS           | 10-pack  |

## FROM YOUR PANTRY

oil for cooking, sesame oil, salt, pepper, sweet chilli sauce

## KEY UTENSILS

frypan, saucepan and steamer basket with lid

## NOTES

Set chicken aside on paper towel to drain after cooking. This will help keep it crispy.

If you don't have a steamer basket for your saucepan, you can microwave the bao buns instead! Coat each side of the buns with water before microwaving on high for 1 minute.



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### 1. PREPARE THE FILLINGS

Toss oriental slaw with juice from 1/2 lime (wedge remaining), **1 tbsp sesame oil, salt and pepper**. Slice cucumber and chilli. Roughly chop coriander. Set aside.



### 2. PREPARE THE SAUCE

Combine aioli with **1 tbsp sweet chilli sauce**. Set aside.



### 3. CRUMB THE CHICKEN

Coat chicken with **sesame oil, salt and pepper**. Press into panko crumbs until coated on all sides.



### 4. COOK THE CHICKEN

Heat a large frypan over medium-high heat with **oil**. Cook chicken for 4-5 minutes each side until golden and cooked through (see notes).



### 5. STEAM THE BAO BUNS

Fill a saucepan halfway with water. Add steamer basket and lid on top and bring to a simmer (see notes). Add bao buns (in batches if needed) and steam with lid on for 5 minutes until soft and fluffy.



### 6. FINISH AND SERVE

Slice chicken. Fill bao buns with prepared fillings, chicken and sauce at the table.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

