



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



4/6 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
	40g	26g	64g

FROM YOUR BOX

	4 PERSON	6 PERSON
ORIENTAL SLAW	1 bag	2 bags
LIME	1	2
LEBANESE CUCUMBER	1	2
RED CHILLI	1	2
CORIANDER	1 packet	2 packets
AIOLI	1 sachet	2 sachets
CHICKEN SCHNITZELS	600g	600g + 300g
PANKO CRUMBS	1 tub	2 tubs
BAO BUNS	10-pack	2 x 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.

6P – toss oriental slaw with juice from **1 lime** and **2 tbsp sesame oil**. Wedge remaining **1 lime**.



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).



2. PREPARE THE SAUCE

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

6P – use **2 tbsp sweet chilli sauce**.



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.



3. CRUMB THE CHICKEN

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



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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

