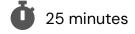






# Crispy Chicken Bao Buns

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!







# 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.

TOTAL FAT CARBOHYDRATES

56g

#### FROM YOUR BOX

| ORIENTAL SLAW      | 1 bag    |
|--------------------|----------|
| LIME               | 1        |
| LEBANESE CUCUMBER  | 1        |
| RED CHILLI         | 1        |
| CORIANDER          | 1 packet |
| AIOLI              | 100g     |
| CHICKEN SCHNITZELS | 600g     |
| PANKO CRUMBS       | 80g      |
| 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.







## 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



