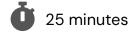




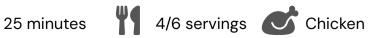


Crispy Chicken Bao Buns

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

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.





remaining 1 lime.

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





2. PREPARE THE SAUCE

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

6P - use 2 tbsp sweet chilli sauce.



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



