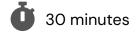


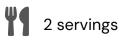




# Char Sui Pork Bao Buns

Soft pillowy steamed bao buns from Mrs Trans, filled with sweet Chinese BBQ style pork, ribboned cucumber, carrot, shredded cabbage and a crunchy peanut garnish.







# 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.

#### **FROM YOUR BOX**

HONEY SHOT	1
HOISIN SAUCE	50ml
LEBANESE CUCUMBER	1
CARROT	1
GREEN CABBAGE	1/4
RED CHILLI	1
PEANUT AND SESAME MIX	1 packet
PORK STEAKS	300g
BAO BUNS	1 packet

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, Chinese five spice, cornflour

#### **KEY UTENSILS**

large frypan, saucepan with steamer basket and lid (see notes)

#### **NOTES**

You can shred the cabbage using a vegetable peeler!

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. MAKE THE BBQ SAUCE

Whisk together honey, 1 tsp Chinese fivespice, hoisin sauce, 1/2 tsp cornflour and 1/4 cup water.



#### 2. PREPARE THE FILLINGS

Ribbon cucumber and carrot using a vegetable peeler. Thinly slice cabbage and chilli (see notes). Roughly chop peanuts from mix. Set aside.



#### 3. COOK THE PORK

Season pork steaks with **salt and pepper**. Add **oil** to pan and cook pork for 4 minutes on one side. Turn pork over and pour in sauce. Cook for a further 4-5 minutes until sauce has thickened and pork is cooked through.



# 4. SLICE THE PORK

Remove pork from pan and slice. Return to pan and toss with sauce. Take off heat.



## **5. STEAM THE BAO BUNS**

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



#### 6. FINISH AND SERVE

Fill bao buns with prepared fillings, pork and sauce at the table. Garnish with chopped peanuts and sesame seeds.

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



