

**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.



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.



30 minutes



4 servings



Pork

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
	37g	33g	57g

FROM YOUR BOX

HONEY SHOTS	2
HOISIN SAUCE	100ml
LEBANESE CUCUMBER	1
CARROT	1
GREEN CABBAGE	1/4
RED CHILLI	1
PEANUT AND SESAME MIX	1 packet
PORK STEAKS	600g
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, **2 tsp Chinese five-spice**, hoisin sauce, **1 tsp cornflour** and **1/2 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.



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