

**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 Siu Pork Bao Buns

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



30 minutes



4/6 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
4/6 Person:	41g/44g	23g	84g/98g

FROM YOUR BOX

	4 PERSON	6 PERSON
HONEY SHOTS	2	3
HOISIN SAUCE	100ml	100ml + 50ml
LEBANESE CUCUMBER	1	2
CARROT	1	2
GREEN CABBAGE	1/4	2 x 1/4
RED CHILLI	1	1
PEANUT AND SESAME MIX	2 x 35g	3 x 35g
PORK STIR-FRY STRIPS	600g	600g + 300g
BAO BUNS	1 packet	2 packets

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

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.

No gluten option – bao buns are replaced with 300g sushi rice. Add rice to a pan with 650ml water, cover and bring to a boil. Reduce heat to medium-low and cook, semi-covered, for 20 minutes until tender.

6P – use 300g + 150g rice and 975ml water.



1. MAKE THE BBQ SAUCE

Whisk together **honey**, **2 tsp Chinese five spice**, **hoisin sauce**, **1 tsp cornflour** and **2 tbsp water**.

6P – whisk together honey, 3 tsp Chinese five spice, hoisin sauce, 2 tsp cornflour and 3 tbsp water.



4. 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.



2. PREPARE THE FILLINGS

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



5. FINISH AND SERVE

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



3. COOK THE PORK

Heat a large frypan over medium-high heat with **oil**. Season **pork stir-fry strips** with **salt and pepper**. Cook for 2 minutes until sealed (cook in batched if needed). Add **sauce**, cook 3–4 minutes until thickened and **pork** is cooked through.

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

