

**Product Spotlight:
Daikon**

Daikon is a long white radish which can grow up to 40cm! It can be enjoyed both cooked and raw.



Hoisin Beef Bao Buns

Soft pillowy bao buns filled with crispy beef strips tossed in hoisin sauce and pickled vegetables, served with roasted daikon chips on the side.



35 minutes



4/6 servings



Beef

Spice it up!

Add some ground Szechuan pepper, Chinese five spice or chilli flakes to the beef before cooking for a fun flavour!

	PROTEIN	TOTAL FAT	CARBOHYDRATES
Per serve	41g	11g	54g/82g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	2	3
DAIKON	1	1
CARROT	1	2
LEBANESE CUCUMBER	1	2
RED CHILLI	1	1
BAO BUNS	400g	2 x 400g
BEEF STIR FRY STRIPS	600g	600g + 300g
HOISIN SAUCE	100ml	100ml + 50ml

FROM YOUR PANTRY

oil for cooking, salt, pepper, sugar (of choice), white vinegar, flour (of choice)

KEY UTENSILS

large frypan, saucepan and steamer basket with lid, oven tray

NOTES

You can ribbon the vegetables using a vegetable peeler instead if preferred. Use a non metallic bowl for pickling.

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. Place rice in a saucepan, cover with 650ml water. Bring to a boil. Cover with a lid and reduce to medium-low heat for 10-15 minutes. Remove from heat, uncover and stand for 5 minutes. Stir carefully with a fork.

(6P- 300g + 150g sushi rice. Use 975ml water)



1. ROAST THE CHIPS

Set oven to 220°C.

Peel and cut **potatoes** and **3/4 daikon** into chips. Toss on a lined oven tray with **oil**, **salt and pepper**. Roast for 20-25 minutes until golden and cooked through.



4. COOK THE BEEF

Pat **beef strips** dry and coat with **2 tbsp flour, salt and pepper**. Heat a large frypan over high heat with **oil**. Cook beef in batches for **1 minute** each side, until browned and crispy. Remove to a plate lined with paper towel to drain.

6P - use 3 tbsp flour to coat beef.



2. PICKLE THE VEGETABLES

Combine **3 tbsp white vinegar**, **1 tbsp sugar** and **2 tsp salt** in a large bowl. Cut **carrot**, **cucumber** and remaining **1/4 daikon** into thin matchsticks (see notes). Add **vegetables** and toss well. Set aside.

6P - combine 4 tbsp vinegar, 1 1/2 tbsp sugar and 3 tsp salt.



5. FINISH BEEF AND VEG

Toss **beef** with **hoisin sauce** until coated.

Drain **pickled vegetables** and gently squeeze out excess liquid. Finely slice **chilli** and toss through.



3. STEAM THE BAO BUNS

Bring a saucepan with a small amount of water to a simmer (see notes). Place **bao buns** in a steamer basket and steam for **3-4 minutes** until soft and heated through (cook in batches if needed). Keep warm.



6. FINISH AND SERVE

Fill **bao buns** with **pickled vegetables** and **hoisin beef**. Serve with **chips** on the side.

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