



# Sweet Chilli Beef Bao Buns

with Crushed Spring Onion Potatoes & Asian Slaw

NEW

BAO BONANZA

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### Recipe Update

We've replaced the parsley in this recipe with mint due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Potato



Chicken-Style Stock Powder



Garlic



Spring Onion



Radish



Cucumber



Sriracha



Mayonnaise



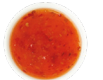
Beef Mince



Fine Breadcrumbs



Sweet Soy Seasoning



Sweet Chilli Sauce



Asian Slaw Mix



Sesame Dressing



Bao Buns



Mint

Prep in: 25-35 mins  
Ready in: 35-45 mins

Sweet chilli-glazed beef rissoles nestled within the fluffiest of bao buns - does it get any better than this? With the addition of crushed potatoes and a crunchy, crispy slaw on the side, we can confirm it does!

### Pantry items

Olive Oil, Egg

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
chicken-style stock powder	1 medium sachet	1 large sachet
garlic	3 cloves	6 cloves
spring onion	1 stem	2 stems
radish	2	4
cucumber	1 (medium)	1 (large)
sriracha	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
beef mince	1 medium packet	2 medium packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
sweet soy seasoning	1 sachet	2 sachets
<b>egg*</b>	1	2
sweet chilli sauce	1 small packet	1 medium packet
Asian slaw mix	1 medium packet	1 large packet
sesame dressing	1 medium packet	1 large packet
bao buns	6	12
mint	½ large packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4578kJ (1094Cal)	627kJ (150Cal)
Protein (g)	44.4g	6.1g
Fat, total (g)	36g	4.9g
- saturated (g)	10.6g	1.5g
Carbohydrate (g)	129.3g	17.7g
- sugars (g)	49.9g	6.8g
Sodium (mg)	1896mg	260mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW12



1



## Roast the potatoes

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into bite-sized chunks.
- Place on a lined oven tray. Drizzle with **olive oil**, sprinkle over **chicken-style stock powder** and toss to coat. Roast until just tender, **18-20 minutes**.
- Meanwhile, finely chop **garlic**. Thinly slice **spring onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **spring onion** and half the **garlic** until fragrant, **1 minute**.
- Lightly crush the **semi-roasted potatoes** on the tray and drizzle over **garlic spring onion oil**. Return to oven to roast until golden, **8-10 minutes**.

4



## Make the slaw

- Meanwhile, combine **Asian slaw mix**, **radish**, **cucumber** and **sesame dressing** in a second large bowl. Season to taste.

2



## Get prepped

- Meanwhile, thinly slice **radish**. Slice **cucumber** into half-moons.
- SPICY!** Use less **sriracha** if you're sensitive to heat! In a small bowl, combine **sriracha** and **mayonnaise**. Set aside.
- In a large bowl, combine **beef mince**, **fine breadcrumbs**, **sweet soy seasoning**, remaining **garlic**, the **egg** and a pinch of **salt** and **pepper**.
- Using damp hands, roll heaped spoonfuls of **beef mixture** into small meatballs (5-6 per person), then flatten to make 2cm-thick rissoles. Transfer to a plate.

5



## Warm the bao buns

- Place **bao buns** on a plate with a small splash of **water** (just a small splash so they stay fluffy!).
- Cover with cling wrap or a microwave-safe bowl. Microwave on high, **1 minute**. Set aside to slightly cool.

3



## Cook the rissoles

- Return the frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **rissoles** in batches, until browned and cooked through, **3-4 minutes** each side.
- Remove pan from heat, then add **sweet chilli sauce** and turn **rissoles** to coat.

6



## Serve up

- Gently halve bao buns and evenly spread with sriracha mayo.
- Fill bao buns with sweet chilli beef, some Asian slaw and tear over **mint** (see ingredients).
- Serve with crushed spring onion potatoes and any remaining Asian slaw. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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