



# Asian-Style Hoisin Chicken Bao Buns

with Chilli Bacon Fries & Cucumber Salad

BAO BONANZA

Grab your Meal Kit with this symbol



Potato



Diced Bacon



Chicken-Style Stock Powder



Chilli Flakes (Optional)



Cucumber



Hoisin Sauce



Chicken Breast Strips



Garlic Paste



Bao Buns



Mixed Salad Leaves



Mayonnaise



Crispy Shallots

Prep in: 20-30 mins  
Ready in: 30-40 mins

Eat Me Early

It's bao-o'clock again - who could ever get enough of these little clouds of yum? This time, we've brought in a garlicky chicken and hoisin sauce filling, a refreshing cucumber salad and bacon chilli fries for an extra treat!

### Pantry items

Olive Oil, Brown Sugar, Vinegar (White Wine or Rice Wine)

## 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
diced bacon	1 medium packet	2 medium packets OR 1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
chilli flakes (optional)	pinch	pinch
cucumber	1 (medium)	1 (large)
hoisin sauce	1 medium packet	2 medium packets
<b>brown sugar*</b>	1 tsp	2 tsp
chicken breast strips	1 medium packet	2 medium packets OR 1 large packet
garlic paste	1 medium packet	1 large packet
bao buns	6	12
mixed salad leaves	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
mayonnaise	1 medium packet	1 large packet
crispy shallots	1 medium packet	1 large packet

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4547kJ (1087Cal)	632kJ (151Cal)
Protein (g)	55.1g	7.7g
Fat, total (g)	36.4g	5.1g
- saturated (g)	10g	1.4g
Carbohydrate (g)	121.2g	16.9g
- sugars (g)	43.7g	6.1g
Sodium (mg)	2139mg	297mg

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.

1



## Bake the bacon fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries.
- Place on a lined oven tray. Sprinkle over **diced bacon, chicken-style stock powder, chilli flakes** (if using) and drizzle with **olive oil**. Toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

4



## Heat the bao buns

- Meanwhile, 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, **1 minute**.

2



## Get prepped

- Meanwhile, thinly slice **cucumber** into sticks.
- In a small microwave-safe bowl, combine **hoisin sauce** and the **brown sugar**. Set aside.
- In a medium bowl, combine **chicken breast strips, garlic paste**, a pinch of **salt** and **pepper** and a drizzle of **olive oil**.

5



## Bring it all together

- In a large bowl, combine **cucumber, mixed salad leaves** and a drizzle of **vinegar** and **olive oil**. Season to taste.
- Microwave **hoisin sauce mixture**, in **30 second** bursts, until warmed through.

3



## Cook the chicken

- In a large frying pan heat a drizzle of **olive oil** over medium-high heat.
- When oil is hot, cook **chicken strips**, until browned and cooked through, **3-4 minutes** each side.

**TIP:** Chicken is cooked through when it is no longer pink inside.

6



## Serve up

- Gently halve bao buns and evenly spread with some **mayonnaise**.
- Fill bao buns with some cucumber salad, chicken and hoisin sauce.
- Serve with bacon chilli fries and any remaining cucumber salad. Garnish baos and fries with **crispy shallots** to serve. Enjoy.

## We're here to help!

Scan here if you have any questions or concerns



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