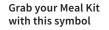


Asian-Style Hoisin Chicken Bao Buns with Chilli Bacon Fries & Cucumber Salad

BAO BONANZA









Potato



Chicken-Style





(Optional)

Stock Powder





Hoisin Sauce

Cucumber



Chicken Breast



Garlic Paste

Mixed Salad



Bao Buns





Mayonnaise



Crispy Shallots

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



Pantry items

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 \cdot Large frying pan

Ingredients

ingi edients			
	2 People	4 People	
olive oil*	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	
brown sugar*	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	
vinegar* (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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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.



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.



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.



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.



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.

