




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.



Crispy Chicken Bao Buns

Soft and fluffy bao buns from Mrs Trans filled with golden panko-crusted chicken, lime-dressed slaw and creamy sweet chilli aioli. A definite crowd-pleaser!

 25 minutes

 Chicken

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.

FROM YOUR BOX

	2 PERSON	4 PERSON
ORIENTAL SLAW	1 bag	1 bag
LIME	1	1
LEBANESE CUCUMBER	1	1
RED CHILLI	1	1
CORIANDER	1 packet	1 packet
AIOLI	100g	100g
CHICKEN SCHNITZELS	300g	600g
PANKO CRUMBS	40g	80g
BAO BUNS	10-pack	10-pack

FROM YOUR PANTRY

oil for cooking, sesame oil, salt, pepper, sweet chilli sauce

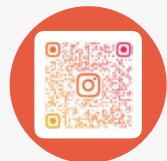
KEY UTENSILS

frypan, saucepan and steamer basket with lid

NOTES

Set chicken aside on paper towel to drain after cooking. This will help keep it crispy.

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.



Scan the QR code to watch a video of us making this meal!



1. PREPARE THE FILLINGS

Toss oriental slaw with juice from 1/2 lime (wedge remaining), **1 tbsp sesame oil, salt and pepper**. Slice cucumber and chilli. Roughly chop coriander. Set aside.



2. PREPARE THE SAUCE

Combine aioli with **1 tbsp sweet chilli sauce**. Set aside.



3. CRUMB THE CHICKEN

Coat chicken with **sesame oil, salt and pepper**. Press into panko crumbs until coated on all sides.



4. COOK THE CHICKEN

Heat a large frypan over medium-high heat with **oil**. Cook chicken for 4-5 minutes each side until golden and cooked through (see notes).



5. 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 for 5 minutes until soft and fluffy.



6. FINISH AND SERVE

Slice chicken. Fill bao buns with prepared fillings, chicken and sauce at the table.

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 **0481 072 599** or send an email to hello@dinnertwist.com.au

