



Lemongrass Beef Brisket Bao Buns

with Pickled Cucumber & Japanese-Mayo Corn Cob

BAO BONANZA

NEW

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



Ginger Lemongrass Paste



Corn



Cucumber



Mayonnaise



Japanese Style Dressing



Long Chilli (Optional)



Coriander



Mixed Salad Leaves



Crushed Peanuts



Gua Bao Buns



Sweet Chilli Sauce

Recipe Update

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

Prep in: 20-30 mins
Ready in: 35-45 mins

Pillowy bao buns stuffed with succulent slow-cooked beef brisket coated with ginger lemongrass flavours, a colourful salad mix and crunchy peanuts is your ticket to an unforgettable flavour sensation. Even add some fresh chilli for a spike of heat!

Pantry items

Olive Oil, Soy Sauce, 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

Medium or Large baking dish · Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
soy sauce*	1 tbs	2 tbs
ginger lemongrass paste	½ packet	1 packet
corn	1 cob	2 cobs
cucumber	1	2
vinegar* (white wine or rice wine)	¼ cup	½ cup
mayonnaise	1 medium packet	1 large packet
Japanese style dressing	1 packet	2 packets
long chilli 🌶️ (optional)	½	1
coriander	1 packet	1 packet
mixed salad leaves	1 small packet	1 medium packet
crushed peanuts	1 medium packet	1 large packet
gua bao buns	6	12
sweet chilli sauce	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2668kJ (638Cal)	559kJ (134Cal)
Protein (g)	37.1g	7.8g
Fat, total (g)	36.9g	7.7g
- saturated (g)	9.3g	1.9g
Carbohydrate (g)	40.3g	8.4g
- sugars (g)	24.2g	5.1g
Sodium (mg)	1646mg	345mg

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.com.au/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



Roast the brisket

- Preheat oven to **240°C/220°C fan-forced**.
- Place **slow-cooked beef brisket** in a baking dish.
- Pour **liquid** from packaging and the **soy sauce** over beef. Cover with foil and roast for **15 minutes**.
- Remove from oven. Uncover, then turn over **beef** and spread over **ginger lemongrass paste** (see ingredients).
- Roast, uncovered, until browned and heated through, **8-10 minutes**.



Make the salad

- When the brisket has **10 minutes** remaining, in a small bowl, combine **mayonnaise** and **Japanese style dressing**. Set aside.
- Thinly slice **long chilli** (if using).
- Roughly chop **coriander**.
- In a large bowl, combine **mixed salad leaves**, **coriander**, **chilli**, and a drizzle of **olive oil**. Season with **salt** and **pepper**.
- Sprinkle salad with **crushed peanuts**.



Roast the corn

- While the beef is roasting, cut **corn** in half. Place on a lined oven tray.
- Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until tender and slightly charred, **15-20 minutes**.
- Remove from the oven, set aside and cover to keep warm.



Heat the bao buns

- Place **gua 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 for **1 minute**. Set aside for **1 minute**.



Pickle the cucumber

- Slice **cucumber** into thin sticks.
- In a medium bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**.
- Add **cucumber** to pickling liquid. Add enough water to just cover cucumber. Set aside.

TIP: Slicing the cucumber very thinly helps it pickle faster!



Serve up

- Shred beef brisket using two forks then stir through **sweet chilli sauce**. Drain cucumber.
- Uncover, then gently open the buns, and fill with pickled cucumber, lemongrass brisket and some salad.
- Bring everything to the table to serve. Serve baos with corn cob, and any remaining salad.
- Drizzle Japanese mayo over the corn to serve. Enjoy!

Rate your recipe

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