



Sweet Chilli Tofu Bao Buns

with Cucumber Slaw & Crispy Shallots

Grab your Meal Kit
with this symbol



Cucumber



Sweet Chilli
Sauce



Crispy Shallots



Garlic Aioli



Gua Bao Bun



Malaysian Tofu



Shredded Cabbage
Mix



Recipe Update

Farmers across Australia are still experiencing the impacts of the recent heavy rains. This is affecting our supply of fresh veggies and as such, you may notice some changes to your ingredients. Don't worry, your recipe will be just as delicious!

Prep in: **15 mins**
Ready in: **15 mins**

Have you tried our bao buns? They are fluffy, slightly sweet and so addictive! Stuff these pillowy buns with a creamy cucumber slaw, saucy sweet chilli tofu and crunchy crispy shallots for the perfect bite (or three).

Pantry items

Olive Oil, Rice Wine Vinegar, Soy Sauce

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

| | 2 People |
|---|-----------------|
| olive oil* | refer to method |
| cucumber | 1 |
| Malaysian tofu | 1 packet |
| shredded cabbage mix | 1 medium bag |
| garlic aioli | 1 medium packet |
| rice wine vinegar* (for the slaw) | drizzle |
| sweet chilli sauce | 1 medium packet |
| soy sauce* | 1 tbs |
| rice wine vinegar* (for the tofu) | ½ tbs |
| gua bao bun | 1 packet |
| crispy shallots | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 2533kJ (605Cal) | 624kJ (149Cal) |
| Protein (g) | 31.5g | 7.8g |
| Fat, total (g) | 52g | 12.8g |
| - saturated (g) | 12.4g | 3.1g |
| Carbohydrate (g) | 84.4g | 20.8g |
| - sugars (g) | 26g | 6.4g |
| Sodium (mg) | 528mg | 130mg |

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.

1



Get prepped

- Thinly slice **cucumber** into half-moons. Cut **Malaysian tofu** into 2cm chunks.

3



Steam the buns

- Meanwhile, 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**, then set aside for **1 minute**.

2



Make the slaw & cook the tofu

- In a medium bowl, combine **cucumber**, **shredded cabbage mix**, **garlic aioli** and a drizzle of **rice wine vinegar (for the slaw)**. Season with **salt** and **pepper**. Set aside.
- In large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **tofu**, tossing, until browned, **3-4 minutes**.
- Add **sweet chilli sauce**, the **soy sauce**, **rice wine vinegar (for the tofu)** and a splash of **water** to the pan. Stir to combine and simmer until thickened, **1 minute**.

4



Fill buns & serve

- Uncover buns, then gently halve.
- Fill each bun with sweet chilli tofu and cucumber slaw.
- Sprinkle with **crispy shallots** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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