



Amazing Umami Pork Bao

with hot honey potatoes and cabbage slaw

35 – 40 mins • *Optional spice*

17



Irish Pork Mince



Aioli



Miso Paste



Honey



Sesame Seeds



Potatoes



Cabbage



Scallion



Bao Buns



Hoisin Sauce



Dried Chilli Flakes



Ginger

Pantry Items: Butter, Salt, Pepper, Oil, Water



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper, colander, grater, pot with lid

Ingredients

	2P	4P
Irish Pork Mince	240 g	480 g
Aioli	2 sachets	4 sachets
Miso Paste	1 sachet	2 sachets
Honey	2 sachets	4 sachets
Sesame Seeds	1 sachet	2 sachets
Potatoes	600 g	1200 g
Cabbage	1 unit	2 units
Scallion	2 units	4 units
Bao Buns	6 units	12 units
Hoisin Sauce	2 sachets	4 sachets
Dried Chilli Flakes	2 sachets	4 sachets
Ginger	1 unit	2 units

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	685 kJ/ 164 kcal
Fat (g)	7.7 g
Sat. Fat (g)	2.1 g
Carbohydrate (g)	18.5 g
Sugars (g)	3.9 g
Protein (g)	5.4 g
Salt (g)	0.4 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



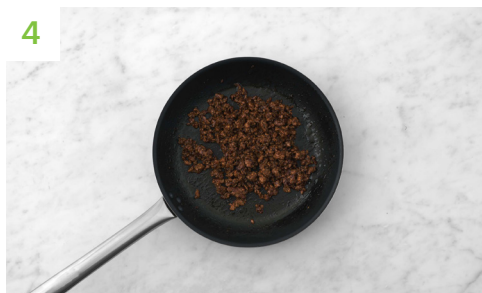
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Roast the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Pop the chunks onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn the tray halfway through.

TIP: Use two baking trays if necessary.



Fry the Pork

- Place a pan over medium-high heat (no oil).
- Once hot, fry the **pork mince** until browned, 5-6 mins. Use a spoon to break it up as it cooks. Season with **salt** and **pepper**. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Add the **ginger** and fry for 1 min more.
- Remove the pan from the heat and stir through the **hoisin sauce**.



Prep the Veg

- Meanwhile, to make your slaw, halve the **cabbage**, cut out and discard the tough core, then thinly slice. Add to a bowl and mix with **half** the **aioli**. Season to taste with **salt** and **pepper**.
- Mix the **miso paste** and remaining **aioli** in a small bowl.
- Trim and thinly slice the **scallion**.
- Peel and grate the **ginger**. Use a teaspoon to easily scrape away the peel.



Warm the Bao

- Place the **bao** on a plate (three at a time) and microwave, covered, for 1 min.
- Keep covered until ready to serve.

TIP: You can also steam the bao. Place a large pot with 2cm of water over high heat. Once boiling, place a colander lined with a baking sheet on the pot. Place the bao (three at a time) on the baking sheet, cover and steam for 3-4 mins.



Make the Hot Honey

- Place a pot over medium heat (without **oil**).
- Once hot, dry-fry the **sesame seeds**, stirring regularly, until lightly toasted, 2-3 mins. Remove from the pot and set aside.
- Return the pot to medium-high heat with 2 tbsp **butter** (per 2P) and the **chilli flakes** (use less if you don't like spice).
- Fry for 30 secs then remove the pot from the heat.
- Add the **honey** and mix well to combine. Set aside and cover to keep warm.



Assemble and Serve

- Once the **potatoes** are cooked, toss them through the hot **honey** and divide between plates.
- Fill the **bao buns** with hoisin **pork** and a little slaw.
- Drizzle the **miso aioli** over the top.
- Serve with remaining slaw alongside.
- Finish with a scattering of sliced **scallion** and **sesame seeds**.

Enjoy !