



Gochujang Pulled Pork Hungry Vampire Bao

with Thai Style Spiced Chips, Pickled Cucumber and Sriracha Slaw

Halloween 35-40 Minutes • Medium Spice • 1 of your 5 a day

33



Potatoes



Thai Style
Spice Blend



Slow Cooked
British Pork



Baby Cucumber



Rice Vinegar



Sriracha Sauce



Mayonnaise



Coleslaw Mix



Bao Buns



Gochujang Paste



Sweet Chilli Sauce

Pantry Items

Oil, Salt, Pepper, Sugar, Tomato Ketchup

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray, ovenproof dish, lid and bowl.

Ingredients

| Ingredients | 2P | 3P | 4P |
|------------------------------|----------|----------|-----------|
| Potatoes | 450g | 700g | 900g |
| Thai Style Spice Blend | 1 sachet | 1 sachet | 2 sachets |
| Slow Cooked British Pork** | 425g | 640g | 850g |
| Baby Cucumber** | 1 | 1½ | 2 |
| Rice Vinegar | 15ml | 22ml | 30ml |
| Sriracha Sauce | 15g | 22g | 30g |
| Mayonnaise 8 9 | 32g | 48g | 64g |
| Coleslaw Mix** | 120g | 180g | 240g |
| Bao Buns 11 13 | 1 pack | 1½ packs | 2 packs |
| Gochujang Paste 11 | 50g | 80g | 100g |
| Sweet Chilli Sauce | 48g | 80g | 96g |
| Pantry | 2P | 3P | 4P |
| Sugar for the Pickle* | 1 tsp | 1½ tsp | 2 tsp |
| Tomato Ketchup* | 1 tbsps | 1½ tbsps | 2 tbsps |

*Not Included **Store in the Fridge

Nutrition

| Typical Values | Per serving | Per 100g |
|--------------------------------|-------------|-------------|
| for uncooked ingredient | 708g | 100g |
| Energy (kJ/kcal) | 4173 /997 | 589 /141 |
| Fat (g) | 34.9 | 4.9 |
| Sat. Fat (g) | 11.3 | 1.6 |
| Carbohydrate (g) | 102.0 | 14.4 |
| Sugars (g) | 34.7 | 4.9 |
| Protein (g) | 71.0 | 10.0 |
| Salt (g) | 3.51 | 0.5 |

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

8) Egg **9**) Mustard **11**) Soya **13**) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

 You can recycle me!

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



Chip, Chip, Hooray

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, sprinkle over the **Thai style spice blend**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Fang-tastic Food

Use scissors to make small 1cm deep incisions along the edges of the **bao buns** to create pointed fangs.

Once the **pork** has roasted, remove from the oven, then discard the foil and any **cooking juices**. Use two forks to gently break apart the **pork**.

Stir through the **gochujang paste**, then return to the oven to roast until piping hot, 5 mins.



Roast the Pork

Meanwhile, remove the **pork** from the packaging.

Place in an ovenproof dish along with the **juices**. Season with **salt** and **pepper**. Cover with a lid or some foil.

Roast on the middle shelf for 20-25 mins.

IMPORTANT: Ensure the pork is piping hot throughout.



Warm the Baos

When the **pork** has 5 mins remaining, place the **bao buns** on a plate, sprinkle with a little **water** and microwave, 800W: 1 min 10 secs / 900W: 50 secs / 1000W: 40 secs.

If you don't have a microwave, place the **bao buns** onto a large sheet of foil. Sprinkle with a little **water**, then fold the foil, sealing on all sides to create a parcel. Bake on the middle shelf until warm and fluffy, 3-4 mins.

Once the **pork** has finished roasting, stir through the **sweet chilli sauce**.



Mix It Up

Meanwhile, trim the **cucumber**, then halve lengthways. Thinly slice widthways.

In a medium bowl, combine the **rice vinegar** and **sugar for the pickle** (see pantry for amount). Season with **salt** and **pepper**, then add the **cucumber**. Mix together well, then set aside to pickle.

In another medium bowl, combine the **sriracha**, **mayo** and **coleslaw mix**. Season with **salt** and **pepper**, then set aside for now.



Serve Up

Transfer the **warmed bao buns** to your plates and load some of the **pickled cucumber** into each **bun**, then fill with the **sweet chilli-gochujang pork**.

Drizzle **ketchup** (see pantry for amount) along the edges of the **bao** teeth to make the fangs 'bloody'.

Stir any remaining **cucumber pieces** into the **sriracha slaw**.

Serve the **Thai style spiced chips** and **sriracha slaw** alongside.

Enjoy!