



Recipe name:

Guo Bao & Ginger Pulled Pork

Recipe description:

Try this delicious recipe for Guo Bao (Taiwanese Buns) with Ginger Pulled Pork. Ready in just 20 minutes, this easy dinner idea is bursting with Asian flavours.

Prep time:

10 mins

Cook time:

10 mins

Serves:

4

Made with:

PEPPADEW® Sweet Piquanté Peppers

Course:

Lunch / Dinner

Occasion:

Dinner Party / BBQ

Ingredients:

- 12 Steamed buns (from the local Chinese market)
- 1kg pre-cooked pulled pork

SAUCE FOR THE PORK:

Cooking time: 10 minutes (excluding time to prepare pulled pork)

- 1 tsp five-spice powder

- ½ tsp chilli flakes
- 1 cup hoisin sauce
- ½ cup ginger beer
- 1 Tbsp ginger, freshly grated
- 1 tsp garlic powder
- Salt and pepper to taste

FOR THE SALAD:

- ½ cup cabbage, sliced
- ½ cup cucumber, sliced
- ½ cup carrot, sliced
- ½ cup PEPPADEW® Sweet Piquanté Peppers Mild or Hot Whole
- 1 tsp sugar
- 1 Tbsp soya sauce
- 1 Tbsp lemon juice
- Coriander for garnish

Method:

1. In a bowl, mix the lemon juice, soya sauce and sugar together.
2. Add the cabbage, cucumber, carrot and PEPPADEW® Sweet Piquanté Peppers to the sauce, mix well and leave to rest.
3. In another bowl, mix all of the ingredients for the pulled pork sauce.
4. Add the pre-cooked pulled pork to the sauce and mix well.
5. Fill the steamed buns with a heaped spoonful of salad, add the pulled pork and garnish with coriander.

SERVING SUGGESTIONS:

Use Pulled Chicken as a replacement for the Pork