

KAPOW BAO BUNS WITH BUTTER CHICKEN & MANGO CHUTNEY

INGREDIENTS:

3 KAPOW BAO BUNS

DICED CHICKEN

BUTTER CHICKEN SAUCE

MANGO CHUTNEY

CILANTRO

CARROT

STEPS:

1. BROWN CHICKEN AND ADD TO YOUR FAVORITE BUTTER CHICKEN SAUCE. CAREFUL NOT TO ADD TOO MUCH SAUCE. YOU WILL NEED THE CONSISTENCY TO BE THICK SO IT WILL SIT NICELY IN THE BUN.
2. PEEL THIN STRIPS OF CARROT AND SET SIDE.
3. PLACE THREE THAWED OR FROZEN KAPOW BAO BUNS IN A ZIP LOCK BAG WITH A SPRINKLE OF WATER. MICROWAVE ON HIGH FOR 30 – 60 SECONDS UNTIL BAG FILLS WITH STEAM AND BUNS ARE HOT AND SOFT. NOTE TIMELINE WILL VARY BASED ON MICROWAVE STRENGTH AND FROZEN OR THAWED STATE.
4. PLACE BUNS ON PLATE AND ASSEMBLE STARTING WITH BUTTER CHICKEN MIXTURE, FOLLOWED BY SOME SPRIGS OF CILANTRO AND CARROT STRIPS. FINISH WITH A TSP OF YOUR FAVORITE MANGO CHUTNEY.