

KAPOW BAO BUNS WITH CRISPY PORK BELLY, BRUSSELS SPROUTS & HONEY SRIRACHA

INGREDIENTS:

3 KAPOW BAO BUNS

PORK BELLY

DICED BRUSSELS SPROUTS (STEMS REMOVED & HALVED)

SOY SAUCE

HONEY

SRIRACHA

PEANUTS (CHOPPED)

STEPS:

1. STEAM THE PORK BELLY UNTIL IT'S COOKED THROUGH. ALLOW TO COOL AND DRY OUT, PAT WITH PAPER TOWEL IF NEEDED. ONCE DRY, PIECES MAY BE DEEP FRIED UNTIL CRISPY AS REQUIRED. SPRINKLE WITH SALT PRIOR TO PLACING ON BUN.
2. PAN FRY CHOPPED BRUSSELS SPROUTS WITH OIL ON MEDIUM HEAT UNTIL BROWN. ADD SOY SAUCE AND COVER TO ALLOW THEM TO SOFTEN.
3. WHISK TOGETHER TWO PARTS HONEY TO ONE PART SRIRACHA AND SET ASIDE.
4. 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.
5. PLACE BUNS ON PLATE AND ASSEMBLE STARTING WITH PORK BELLY, TBSP OF HONEY/SRIRACHA SAUCE, BRUSSELS SPROUTS AND FINALLY PEANUTS.