



Steamed Korean Bacon Buns

with Red Leaf Salad



20-30min



4 Servings

Inspired by the pork buns at some of our favorite Korean and Japanese restaurants, this quick version cleverly uses smoky bacon in place of pork belly. The bacon gets braised in a sugary, vinegary concoction to become a sweet-sticky glaze that gets drizzled onto the buns. Served with a refreshing salad dressed with a light sesame vinaigrette, dinner is served—simply, but awesomely! Cook, relax,...

What we send

- mayonnaise ^{3,6}
- extra thick cut bacon
- red leaf lettuce
- fresh ginger
- folded bao buns ¹
- gluten-free tamari ⁶
- rice vinegar
- scallions
- sriracha sauce
- toasted sesame oil ¹¹

What you need

- coarse salt
- freshly ground pepper
- sugar

Tools

- pot with a lid

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

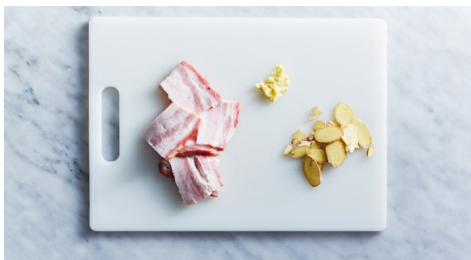
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 722kcal, Fat 37g, Carbs 80g, Proteins 16g



1. Make the bacon

Peel and grate **1 teaspoon of the ginger**. Thinly slice **the rest**. Pat **bacon** dry and cut in half crosswise into 2½-inch lengths. Cook bacon and sliced ginger in a large skillet on medium-high until bacon is browned and crisp, flipping halfway through, about 5 minutes. Spoon off **fat** from pan.



4. Steam buns

Fill a deep pot with tight fitting lid, with 1 inch of **water**, and bring to a boil. Place **all the folded buns** upright, slightly overlapping in a steamer basket and place in pot. Cover and steam until fluffy and tender, about 5 minutes. Turn off heat, but keep covered until ready to serve.



2. Braise bacon

Off the heat, add **tamari, sriracha, 1 tablespoon of the sesame oil, 5 tablespoons of the vinegar, 3 tablespoons sugar**, and **1 cup water**. Bring to a boil then reduce heat to medium and cook until liquid is reduced to a syrup, 6-7 minutes. Add **1-2 tablespoons water** to the skillet to deglaze the pan. Pick out and discard **ginger slices**.



5. Make salad

In a large bowl, whisk **grated ginger, remaining vinegar and sesame oil**, and **2 tablespoons oil**, and season lightly with **salt and pepper**. Add **lettuce** and **half of scallions** and toss to combine.



3. Prep salad and garnish

Trim ends from **scallion** and cut into 2-inch pieces. Thinly slice lengthwise into fine matchsticks. Trim and wash **lettuce** and tear into bite-size pieces.



6. Build bacon buns

Arrange **buns** on a work surface and carefully unfold. Spread bottoms with **mayonnaise** and top with **bacon**. Sprinkle with **remaining scallions** and drizzle with **glaze**. Close **buns** and serve with **salad**. Enjoy!