

**USE
IT UP™**



**COOK
ME**



LEFTOVER BEEF BAO BUN



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Prep time



Cook time



Serves

NEED

200g leftover
roast beef

3 tbsp cornflour

1 tsp salt

1 tsp 5-spice
powder

oil to fry

2 tsp soy

1 tsp ginger

1 tsp water

1 tsp palm sugar

2 tbsp hoisin

1 tbsp sriracha

1 packet frozen
bao buns

salad of picked dill,
coriander and
spring onion

HOW

1. Slice the beef into 8 even sized pieces no more than 1cm thick.
2. Mix the flour, salt and spice and coat well.
3. Meanwhile combine soy, ginger water, sugar, hoisin and sriracha to make sauce.
4. Fry the beef in oil at 180°C until crispy, around 2 minutes. Drain onto paper towel.
5. Steam 8 bao buns for 5 minutes.
6. Stuff the crispy beef into the buns, dress with the sauce. Add the herb salad and serve immediately.

USE IT UP TIP:

Try this recipe with any other leftover meat, just remember to dice up and coat in flour and spices.

A Recipe by



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**