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ingredients

2 Karaage Chicken Bites per Bao, Bao Buns, 20g Korean BBQ Sauce, Toasted Sesame Seeds, 2 Slices Cucumber per Bao, 1tbsp Soy Sauce, 1tbsp Sesame Oil, 1tbsp Vinegar, 120g Kimchi

VVat ToDo

- 1. Mix the cucumber, sesame oil, sesame seeds, soy sauce and vinegar together and set aside for 15-20 minutes.
- 2. Steam the bao buns as per packaging.
- 3. Cook Karaage Chicken Bites as per packaging and toss in Korean BBQ sauce.
- 4. Build Bao Buns by adding kimchi, sliced cucumbers and Karaage Chicken Bites.
- 5. Serve with additional Korean BBQ sauce on the side.