

Popcorn Shrimp Bao Buns

Deliciously easy and packed full of flavour, these bao buns will soon become one of your favourite recipes to make!

Serves: Scale

Time: 1 hour 10 mins

Difficulty: Easy



INGREDIENTS

- 1 kg **Shore Mariner Popcorn Shrimp**
- 2 cups cucumber, thinly sliced
- 1 cup water
- 1/3 cup vinegar
- 2 tablespoon sugar
- Packet of your favourite Bao Buns
- Oil
- Lettuce
- Creamy sriracha mayo
- Sesame seeds
- Lemon wedges, to serve

METHOD

- To make pickled cucumber in a small bowl combine water, vinegar, sugar, and sliced cucumber. Seal and leave in the refrigerator for at least 1 hour.
- Cook bao buns per the packet instructions, set them aside covered with a damp cloth.
- Take out your appropriate portion of Popcorn Shrimp. Preheat a pan with approximately 3cm of oil on medium heat. Cook from frozen for 4-5 minutes. Drain off the excess oil.
- Assemble the bao buns with popcorn shrimp, lettuce, pickled cucumber, creamy sriracha mayo, sesame seeds and lemon wedges to serve.

COOKING TIP:

- Depending on how many people you plan on serving, ingredient portions can vary e.g you may want to use a portion of the 1 kg Shore Mariner Popcorn Shrimp bag. Scale the ingredient list appropriately.