



## Char Siu Chicken Buns & Green Beans

with Sesame-Tamari Dressing



1h



2 Servings

A dim sum favorite, these BBQ-flavored chicken buns combine sweet and savory in one hand-held bite. With the ease of pre-made dough, we focus on flavoring the ground chicken filling with a garlicky-hoisin sauce and a touch of Chinese five-spice. An egg wash helps the pillowy buns turn golden brown as they bake in a steamy oven. We pan-roast green beans with sesame oil and serve it alongside for a mini dim sum experience.



## What we send

- 1 lb pizza dough <sup>1</sup>
- ½ lb green beans
- garlic
- 2 oz hoisin sauce <sup>1,6,11</sup>
- ¼ oz Chinese five spice
- 10 oz pkg ground chicken
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- ½ oz toasted sesame oil <sup>11</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- 2 scallions
- ½ oz honey

## What you need

- ketchup
- neutral oil
- kosher salt & ground pepper
- large egg <sup>3</sup>
- distilled white vinegar (or apple cider vinegar)

## Tools

- medium skillet
- rimmed baking sheet
- small baking dish

## 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 1170kcal, Fat 42g, Carbs 145g, Protein 39g



### 1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Set **dough** out at room temperature until step 3. Trim stem ends from **green beans**. Finely chop **1 teaspoon garlic**.

In a small bowl, stir to combine **hoisin sauce, half of the chopped garlic and honey, 2 tablespoons ketchup**, and **½ teaspoon Chinese five spice**; set aside.



### 4. Bake buns

Whisk **1 large egg** in a small bowl; brush over tops of **chicken buns** and sprinkle with **half of the sesame seeds**. Fill a small baking dish with **water** and place on lower oven rack (to help steam buns!). Bake buns on upper oven rack until cooked through, 20-25 minutes. Halfway through cooking, carefully pour **¼ cup water** directly onto the baking sheet.



### 2. Brown chicken

Heat **1½ tablespoons oil** in a medium skillet over medium-high. Add **chicken** and season with **salt** and **pepper**; cook, breaking up into smaller pieces, until cooked through and browned, about 5 minutes. Stir in **hoisin mixture**; cook, stirring constantly, until chicken is coated and sauce is thickened, about 1 minute. Remove from heat. Season to taste with **salt** and **pepper**.



### 5. GREEN BEANS VARIATION

While **buns** bake, heat **1 tablespoons oil** in reserved skillet over medium-high. Add **green beans** and a pinch of **salt**. Cook, stirring frequently, until starting to soften and brown in spots, 4-5 minutes. Add **¼ cup water** and **garlic**; partially cover and cook until crisp tender, 1-2 minutes. Remove from heat.



### 3. Assemble buns

On a clean work surface, cut **dough** into 6 equal pieces. Roll or stretch each piece into 6-inch circles. Add **¼ cup chicken filling** to each circle. Gather edges in the center and pinch very firmly to create a tight seal. Place on a parchment-lined rimmed baking sheet, seam-side down. Wipe out skillet and reserve for step 5.



### 6. Finish & serve

Toss **green beans** with **remaining sesame seeds** and **half of the sesame oil**. Season to taste with **salt** and **pepper**. In a small bowl, whisk together **tamari**, **remaining sesame oil**, **2 teaspoons vinegar**, and **remaining honey**. Thinly slice **scallions** and sprinkle over **chicken buns**. Serve **green beans** and **sesame-tamari sauce** alongside. Enjoy!