



**REMEDY**  
KITCHEN

Another family favourite at our house is bao buns. Even though we aren't vegetarians, I do like to think I'm a vegetarian! One small way of contribution to our planet's welfare is by adding more nutritious vegetables to our day! These fluffy little treats can either be a great starter when entertaining, or a complete meal to fill the soul. Incredibly flavoursome and moreish.



# Roast Cauliflower Bao Buns

## Ingredients

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Whole Cauliflower cut into florets

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### Remedy Kitchen SSM

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20 Gua Bao Buns

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1/4 cabbage shredded finely

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2 carrots, peeled and cut into fine strips

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1/2 red onion, thinly sliced

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### Sauce

1/2 Cup Kewpie mayonaise

1 teaspoon Sriracha Hot Chilli Sauce  
(2 teaspoons, if you like it really spicy)

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### Toppings

Coriander

Shallots and or dried shallots

Sesame seeds

Red Chillies - finely sliced

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## Method

### Step 1

Preheat the oven to 180 fan forced. Line a baking tray with baking paper. Cut your cauliflower florets on the smaller size so they can fit nicely in the bao buns. Toss the cauliflower in the Superb Seasoning Mix spread evenly on the baking tray, drizzle with EVOO (extra virgin olive oil), roast for 30-40 minutes. Check regular after 30 minutes by piercing with a knife until cooked through.

### Step 2

While the cauliflower is cooking its time to prep your slaw! Combine cabbage, carrots and red onion. Mix together and set aside

### Step 3

Prepare your sauce & toppings

### Step 4

Cook your bao buns according to packaging instructions. Once cooked, start with coating the inside of the bao bun with the Sriracha Mayo, layer with slaw and cauliflower. Finish off with your topping favourites!

ENJOY X

Mel ♥

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