

Sweet Potato Tempura Bao

with Bok Choy & Apple Salad

TIME: 30-40 minutes

SERVINGS: 2

This dish is all about delicious textural contrast: we're filling soft, fluffy bao, or Chinese steam buns, with crispy slices of tempura-fried sweet potato. (To achieve the perfect exterior, be sure to get your oil nice and hot, and fry in batches!) A savory-sweet spread complements the flavor of the sweet potato, while radish and pea shoots round out the bao with fresh crunch.



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Ingredients



6
CHINESE STEAM
BUNS



3
RADISHES



1
GRANNY SMITH
APPLE



1 oz
PEA SHOOTS



1
SWEET POTATO



1/2 lb
BABY BOK CHOY

KNICK KNACKS:



2 Tbsps
RICE VINEGAR



1 Tbsp
SESAME OIL



1/3 cup
TEMPURA MIX



1 1-inch piece
GINGER



1/4 cup
MAYONNAISE



1 1/2 Tbsps
TONKATSU SAUCE



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1 Prepare the ingredients:

- ☐ Heat a medium pot of water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the radish ends; thinly slice into rounds.
- ☐ Peel the sweet potato and cut into 1/4-inch-thick rounds.
- ☐ Cut off and discard the root ends of the bok choy; separate the leaves.
- ☐ Peel the ginger; finely chop to get 1 tablespoon (you may have extra).
- ☐ Quarter and core the apple; thinly slice lengthwise. Place in a large bowl with the **ginger** and **half the vinegar** to prevent browning.

2 Marinate the radishes:

- ☐ In a bowl, combine the **radishes**, **remaining vinegar**, and **half the sesame oil**. Season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



3 Make the sweet potato tempura:

- ☐ While the radishes marinate, in a medium bowl, whisk together the **tempura mix** and **1/4 cup of cold water** until smooth; season with salt and pepper.
- ☐ In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot.
- ☐ Once the oil is hot enough that a drop of batter sizzles immediately when added to the pan, coat the **sweet potato** in the batter (letting any excess drip off).
- ☐ Working in batches, carefully add to the pan and cook 4 to 6 minutes per side, or until lightly browned and crispy.
- ☐ Transfer to a paper towel-lined plate; immediately season with salt and pepper.



4 Steam the buns:

- ☐ While the sweet potato cooks, rest a strainer (or colander) over the pot of boiling water, making sure the water doesn't reach the bottom of the strainer.
- ☐ Working in batches, place the **buns** in the strainer; cover with the lid of the pot. Steam 3 to 5 minutes per batch, or until softened and puffy. Carefully transfer to a work surface.

5 Make the salad:

- ☐ While the buns steam, add the **bok choy**, **half the pea shoots**, and the **remaining sesame oil** to the bowl of **seasoned apple**. Toss to thoroughly combine. Season with salt and pepper to taste. Transfer to a serving dish.



6 Plate your dish:

- ☐ In a bowl, combine the **mayonnaise** and **tonkatsu sauce**. Stir to combine; season with salt and pepper to taste. Gently open each **steamed bun**; evenly spread with a thin layer of the tonkatsu mayonnaise.
- ☐ Divide the **sweet potato tempura**, **marinated radishes**, and **remaining pea shoots** among the buns. Divide the assembled buns between 2 dishes. Serve with the **salad** on the side. Enjoy!