

# Sweet Potato & Mushroom Bao

with Hoisin Mayo & Cabbage Slaw

**TIME:** 35-45 minutes

**SERVINGS:** 2

These vegetarian bao—pillowy, delicately sweet Chinese steam buns—pair a tender duo of roasted sweet potato and glazed mushrooms with crisp radishes. On the side, an umami-rich slaw (seasoned with furikake) perfectly complements the bao.



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## Ingredients



6  
CHINESE STEAM  
BUNS



1  
SWEET POTATO



6 oz  
CARROTS



4 oz  
CREMINI  
MUSHROOMS



1/2 lb  
CABBAGE



3 oz  
RADISHES

## KNICK KNACKS:



2 Tbsps  
RICE VINEGAR



1 1-inch piece  
GINGER



2 Tbsps  
HOISIN SAUCE



1 Tbsp  
SESAME OIL



1 Tbsp  
SUGAR



3 Tbsps  
MAYONNAISE



1 tsp  
FURIKAKE



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## 1 Prepare the ingredients & season the radishes:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a medium pot of water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the **sweet potato** into 1/4-inch-thick rounds.
- ☐ Cut out and discard the core of the **cabbage**; thinly slice the leaves. Peel the **carrots** and grate on the large side of a box grater.
- ☐ Peel and finely chop the **ginger**.
- ☐ Thinly slice the **mushrooms**.
- ☐ Cut off and discard the ends of the **radishes**; halve lengthwise, then thinly slice crosswise. Place in a bowl; drizzle with olive oil and season with salt and pepper to taste.



## 2 Roast the sweet potato:

- ☐ Place the **sliced sweet potato** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 17 to 19 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.

## 3 Make the slaw:

- ☐ While the sweet potato roasts, in a medium bowl, combine the **sliced cabbage, grated carrots, sugar, sesame oil, furikake, half the chopped ginger, half the vinegar**, and a drizzle of olive oil.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



## 4 Cook & glaze the mushrooms:

- ☐ While the slaw marinates, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **sliced mushrooms** in an even layer and cook, without stirring, 2 to 3 minutes, or until lightly browned.
- ☐ Add the **remaining chopped ginger**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant.
- ☐ Add **half the hoisin sauce** and the **remaining vinegar**. Cook, stirring frequently, 30 seconds to 1 minute, or until the mushrooms are glazed. Turn off the heat and season with salt and pepper to taste.



## 5 Steam the buns:

- ☐ While the mushrooms cook, 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.

## 6 Make the hoisin mayonnaise & serve your dish:

- ☐ In a bowl, combine the **mayonnaise** and **remaining hoisin sauce**. Season with salt and pepper to taste.
- ☐ Gently open the **steamed buns**. Fill with the hoisin mayonnaise, **roasted sweet potato, glazed mushrooms, and seasoned radishes**.
- ☐ Serve the finished buns with the **slaw** on the side. Enjoy!