



Indonesian shrimps in bao buns

with cucumber and carrot salad



ca. 25min



4 Portionen

Was du von uns bekommst

- 2 Pck. ASC-Garnelen, aufgetaut ¹
- 30g Sambal Badjak
- 1 unbehandelte Limette
- 2 Gurken
- 2 Karotten
- 1 Lauchzwiebel
- 8 asiatische Hefebrötchen ³
- 1 Pck. Röstzwiebeln ³

Was du zu Hause benötigst

- 6EL Mayonnaise ²
- 2TL Honig
- 6¼g Salz
- 15ml Pflanzenöl
- 10ml Essig

Küchenutensilien

- Mikrowelle
- große Pfanne
- Küchenreibe
- Zitruspresse
- Sieb

Vergiss nicht, das Gemüse vor der Zubereitung gründlich zu waschen, insbesondere grünes Blattgemüse und Salate.

Kochtipp

Wer keine Mikrowelle hat, kann die Hefebrötchen auch in einem mit Backpapier ausgelegten Dämpfeinsatz abgedeckt für ca. 7Min. dämpfen, bis sie fluffig und weich sind.

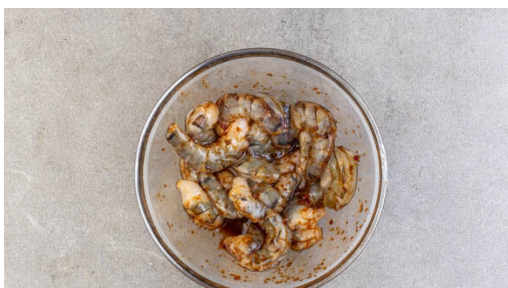
Allergene

Enthält: **Krebstiere** (1), **Eier** (2), **Gluten** (3).

Kann Spuren enthalten von: Milch

Nährwertangaben pro Portion

Energie 613kcal, Fett 25.2g,
Kohlenhydrate 71.8g, Eiweiß 22.6g



1. Marinate the shrimps

Rinse the shrimps in a sieve with cold water and pat dry with a piece of kitchen paper. Mix them with the sambal badjak, 2tsp honey, 1tsp vinegar and a large pinch of salt. Let sit to marinate.



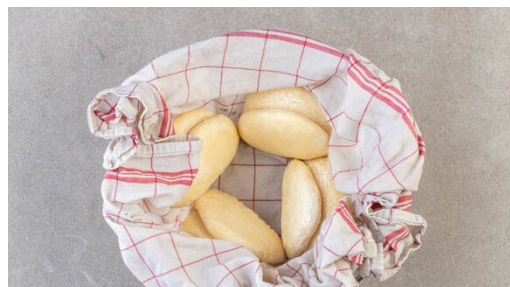
4. Make the lime-mayo

Mix the lime zest with 4Tbsp of mayo and 1tsp vinegar.



2. Cut the vegetables

Zest and juice the lime. Halve the cucumbers lengthways and scoop out the seeds with a spoon, then cut crosswise into small pieces. Scrub or peel the carrots and grate it coarsely. Thinly slice the spring onion.



5. Heat the buns

Carefully dampen a clean kitchen towel thoroughly with hot water and wrap the guabao in it. Place them in a microwave-safe bowl, cover, and heat thoroughly in the microwave at 700W for 90sec.



3. Make the salad

In a salad bowl, mix 2Tbsp mayonnaise with the lime juice, 1Tbsp vegetable oil, and 1tsp salt. Add the cucumber, carrot and spring onion and mix. Season with salt to taste.



6. Fry the shrimps

Heat up a large pan on medium-high heat and fry the shrimps with their marinade for ca. 2min. until they are cooked through and turned pink. Open the buns and spread a little lime-mayo on the insides. Layer a bit of salad and the shrimps inside and close the buns. Serve with the remaining salad on the side, sprinkled with the fried onions.