



BLUE CRAB BAO BUNS

A tasty and filling way to use your crabs

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This is an impressive, alternative way to enjoy a bit of blue swimmer crab meat that isn't half as complicated as it seems.

The longest part is having the patience to pick the crab meat for starters, but it's all worth it with these delicious snacks being a hit for a crowd.

METHOD

Steam the crab and pick the meat from the shells when cooled. You'll need around 1 cup of meat.

Mix the crab meat with the mayonnaise, chilli sauce and a squeeze of lime juice.

Just before you're ready to serve, steam or microwave the bao buns according to the packet instructions.

When the bao are warm, fill each one with some coleslaw, top with the crab and mayonnaise mixture and a squeeze of

fresh lime juice. They're fresh, simple and a perfect snack this warmer season! **FSA**

Ingredients

MAKES 2 BAO PER PERSON FOR 4 PEOPLE

- > 5-6 blue swimmer crabs, steamed in seawater
- > 8 frozen bao buns
- > ¼ cup mayonnaise
- > 2 teaspoons Sriracha chilli sauce (extra according to taste)
- > 1 lime cut into wedges
- > Asian style coleslaw

