

Teriyaki chicken bao



Butterfly Bao Buns Recipe Ideations

The basic assembly procedures: 3- 4 buns per serving (Steam for 10 minutes or Deep fried at 375F for 2 -3 minutes or until golden brown)

Per Bun:

3/4th oz-1 oz protein depending on cost
1/2 oz of vegetable/ salad type component
1/8 oz of condiment / sauce type spread on bun

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- Amoy folded bao bun
- Grilled teriyaki chicken chopped or sliced thin
- Asian slaw (vinegar based)
- Pineapple / jalepeno chutney