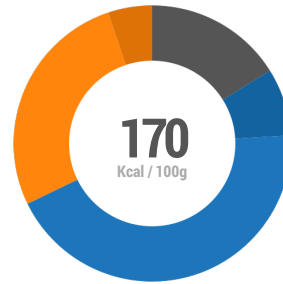


# Bún Chay

Crispy vegetables, shredded "duckless duck" & rice noodles in a delicious Vietnamese style dressing

By Mark Irish from Brakes

Overview ...



CALORIES:

**51.7% Carbs**

**16.2% Protein**

**32.2% Fat**

Food Labelling...

Serves **1**

#### CONTAINS:



WHEAT,  
BARLEY



CASHEWS



SOYA

#### MAY CONTAIN:



HAZELNUTS,  
PECANS,  
ALMONDS,  
WALNUTS,  
BRAZIL NUTS,  
PISTACHIOS,  
MACADAMIAS



PEANUTS

#### OTHER PROPERTIES:



VEGETARIAN

Recipe Ingredients ...

Quantity:	Description:
50g	113270 Thai Taste Rice Vermicelli Noodle Nests 200g - BRAKES
10g	122948 Essential Cuisine Asian Miso Base - BRAKES
6g	350157 Brakes Squeezy Clear Blossom Honey - BRAKES
70g	10478 Limes - BRAKES <span style="float: right;">1x Each</span>
10g	89776 Prep Premium Basil Infused Oil - BRAKES
70g	525427 Asian Slaw Mix - BRAKES
45g	134294 Squeaky Bean Plant Based Pulled Duck - BRAKES
5g	450449 Fresh Coriander - BRAKES
10g	10473 Spring Onions Bunch - BRAKES
3g	114212 Chillies Red - BRAKES
10g	1622 Brakes Whole Cashew Nut Kernels - BRAKES <span style="float: right;">Cracked</span>

Products / Pack Sizes ...

1 Serving



 *Product code*

 *Barcode*

 289g / 502kcal

# 1

Cooking Instructions & Notes

**Preparation:**

Soak the rice noodles in warm water - drain

Make a dressing with the honey, miso base, basil oil and the juice of half the lime

Slice the chillies

Slice the spring onion

Mix Asian slaw noodles and dressing

Pan fry Squeaky bean "duck" without oil in a non-stick pan

Pre-stage service pots with noodles and duck



**SERVICE**

- complete assembly as shown below

